

THE BLEND

Our very first blend and still our sweetheart. Delicately balanced with notes of date, caramel and lemon, it combines our favourite single-origin coffees to create a truly complex flavour profile. It's no surprise it's our most popular coffee.

Lemon
Caramel
Date

Facts

Origin	Brazil, Colombia, Ethiopia
Region	Vale de Grama, Nariño, Sidamo
Farm	Recreio, Inga Aponte, Guracho
Processing method	Pulped natural, washed
Variety	Various
Certificate	Conventional

Recipe

Espresso	
Dose	19,5 grams
Extraction time	27 seconds
Shot weight	40-42 grams
Filter	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes



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The story

The Blend combines only 86+ scoring single origin coffees, to create a complex and balanced flavour profile. Currently consisting of Brazilian, Colombian and Ethiopian beans.

Recreio, Brazil

Fazenda Recreio is situated in the Gramma valley, near the city of Pocos de Calda.

The Teixeira de Macedo family – who own the farm – is an example for others. They work hard to improve the coffee chain in general and feel genuinely responsible for their workers: they’ve built houses, a school and a church for them. They also do their absolute best to keep innovating and improving quality. By buying this coffee, you’ll support them in their endeavours.

The Recreio farm often competes in the prestigious annual Cup of Excellence and has ended up in Top 5 several times. Their coffee is famed for its sweet flavour profile, creamy mouthfeel and full body: a perfect contribution to this blend.

Inga Aponte, Colombia

The Inga Aponte farm is in the Nariño region in the South of Colombia where it sits at an altitude of 2,150 metres above sea level. Here, the fertile volcanic soil enriches the taste of the cherries, resulting in a full-bodied coffee with sweet notes of milk chocolate, hazelnuts and melon.

The workers at Inga Aponte are known as the Ingas – a community of nomads that once lived in the Peruvian mountains and are descended from the Incas. They form part of a huge project run by the local and central government to replace illegal crops – such as opium – with others. Coffee is one of the main ones.

Guracho, Ethiopia

The Guracho Washing Station is near the village of Kakie in Sidamo, a famous coffee region in Ethiopia.

Thousands of farmers from several villages deliver their cherries to Guracho for processing. The owners of Guracho – the Kedir family – have supplied the central coffee market for 30 years. They have three washing stations and two coffee hullers.

Green coffee supplier Trabocca – a company Menno has also founded – works closely with this family, checking their processes and offering technical support. This ongoing collaboration helps to improve the quality of the coffee – the results of which can clearly be tasted in the cup.



Founder Menno about The Blend:

“The original, the blend in which one plus one makes three. It’s like a symphony, in which the individual notes together create that amazing piece of art. Pleasure at the highest level.”



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