

# BOMBITA

Our darkest roast. Spicy notes combine with hints of sweet caramel and chocolate to create a delightful explosion in the mouth. Even light roast aficionados will be pleasantly surprised when they discover this gem.



## Facts

Origin	Brazil, Colombia
Region	Sul de Minas, Nariño
Farm	Passeio, Inga Aponte
Processing method	Natural, washed
Variety	Various
Certificate	Conventional

## Recipe

<b>Espresso</b>	
Dose	19 grams
Extraction time	26 seconds
Shot weight	40 grams
<b>Filter</b>	
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

Bombita is our darkest roast, an accessible coffee that everyone will enjoy. Very suitable for full automatic machines. Bombita currently consists of the Brazilian Passeio and Colombian Inga Aponte.

### Passeio, Brazil

We're thrilled to finally work with Adolfo Henrique Vieira Ferreira, the owner of Fazenda Passeio. Our green buyer Belle visited his farm in Brazil several years ago and tells enthusiastically "Adolfo is by far the most passionate Brazilian farmer I ever met. He's also president of the Brazilian part of the Specialty Coffee Association and he's very keen on helping other farmers teaching new techniques and cultivate varieties. Furthermore, Passeio is extremely beautiful and produces some stunning Brazilian coffees!"

The farm is located in the southern part of Minas Gerais, Brazil, where an abundance of specialty coffees is grown. Owner Adolfo is a real example for others in the Brazilian specialty coffee industry: he puts his heart and soul into his work and is fully committed to obtain the highest quality. He is very careful with the use of pesticides on his farm, in order to protect the local ecosystem and abides by all protection laws in the country. In comparison to other Brazilian farms, Fazenda Passeio is relatively small and whereas machine plucking is the standard in Brazil, all the coffee at Passeio is picked by hand and by the use of hand machines. The Vieira Ferreira family has been producing coffee in the region for over three generations. They own both the Fazenda Passeio and the neighbouring Fazenda Lagoa. In the 1970s, they suffered from an outburst of leaf rust. They have replanted the farm with varieties that are less susceptible to coffee plant diseases. They do their absolute best to improve and increase productivity with respect to the environment and the local workforce, which is a large part of the operation. In all their work, they emphasize on social improvement: all of the local workers receive social support, such as schooling for their children, workforce training, and environmental education.



### Inga Aponte, Colombia

The Inga Aponte farm is located 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.

Year after year, we are stunned by the high quality of the coffee produced by the Ingas. And we have come to trust the Inga Aponte to lend a delicate flavour to this blend.



### Green Buyer Belle about Bombita

"The farms we are working with for this coffee are just astonishing, Passeio in Brazil is producing one of the best Brazilian coffees I've ever tasted!"



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