

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	Sul de Minas, Nariño, Sidamo
Farm/washing station	Passeio, Inga Aponte, Ambela
Processing method	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.

Passeio, Brazil

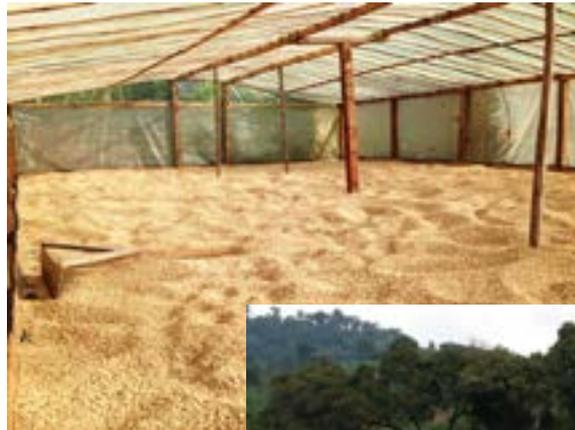
We're thrilled to finally work with Adolfo Henrique Vieira Ferreira, the owner of Fazenda Passeio. One of our green buyers visited his farm several years ago and explains "Adolfo is by far the most passionate Brazilian farmer I ever met. He's also president of the Brazilian part of the Specialty Coffee 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. 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. Compared to other Brazilian farms, Passeio is relatively small. Whereas machine plucking is the standard here, 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 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, 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.



Ambela, Ethiopia

The Ambela washing station is located in the Guji zone, in the South of Sidamo Ethiopia. It provides income for 6000 coffee smallholders living in that area. In November, farmers start harvesting the ripe, red cherries and delivering them to Ambela. There, coffee is washed with water from the river. Then the coffee is fermented in one of the 14 fermentation tanks, after which it is dried on raised beds as shown in the right picture below. After drying, the coffee is ready to be delivered to the city of Yirgacheffe. To sustain their livelihood after the coffee season, the smallholders plant crops like maize and false bananas.

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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