



Espresso Fino

100% Rainforest Alliance-certified

Case size: 8 x 1kg
Roast: Dark
Coffee: Arabica

In addition to being one of our most popular espresso coffees, we are now pleased to announce that all of the coffee in Espresso Fino is now 100% Rainforest Alliance certified. We also strongly believe that it tastes better now than it ever has done!

A dark roasted, 100% Arabica blend from farms in Brasil, Ethiopia, El Salvador and Panama. The coffee is slow roasted to fully develop the sweetness and complex aromas that are coaxed from the beans. Characterised by vanilla-toffee, underlying hazelnut flavours and a long, sweet finish, this is an espresso to savour.

Brasil Datterra "Sunbird"



Datterra is not only the most technologically advanced coffee farm in the world – enabling a series of highly consistent coffee each harvest – but also committed to the environmental and social sustainability of the Cerrado region of Minas Gerais where the farm is located.

Our second visit to the farm was in January 2008

Panama Hacienda La Esmeralda "Emerald Cut"



Farmed by the Peterson family, Hacienda La Esmeralda is located in the highlands of Boquete, Panama's most renowned coffee growing region. Conservation of both the farm and the natural habitats in and around it are key to its success, and lead to the production of high quality, highly consistent coffees. The welfare of their workforce – both permanent and seasonal – is also of paramount importance.

Our first visit to the farm was in January 2008

El Salvador Finca Las Delicias “Café Tapacun”



We've been buying coffee from Miguel Menendez and his family for a number of years now and the quality remains as high as ever. Finca Las Delicias is situated at high elevations in the rugged Apaneca-Ilamatepec Mountain Range, where the volcanic soils and climate are ideal for cultivating this Bourbon Arabica coffee.

Our second visit to the farm was in January 2008

Ethiopia Manafesha Estate Sidamo



Espresso Fino has always relied upon great Sidamo (a key coffee growing region in the highlands of Ethiopia) and this fully certified coffee from the Manafesha Estate is no exception. Floral and lemony at lighter roasts, when roasted darker it gives added aroma, chocolatiness and real character to the espresso.