



*The
Coffee Tasting
List*



*Did you know that the coffee bean is
the roasted seed of a drupe,
that is, a fruit with fleshy skin,
like a cherry?*

*This drupe is born from a pretty jasmine type flower,
on a shrub called coffee tree.*



*Flor de Apia® has prepared this tasting list,
with 4 coffees from its own plantation in Colombia.*

Read it carefully...

Choose wisely...

and let yourself be tempted...

... by the magic of coffee...

1. COLOMBIA SPECIALTY



**Grown in our plantation at high altitude (1.800 m.)
in the Colombian Coffee Triangle.
Then in Spain we roast it on request,
to enjoy it always fresh.**

**Flor de Apia... from our coffee trees directly to your cup.
International Gourmet Medal AVPA 2017 Paris.
Floral notes, jasmine, cocoa. Very aromatic with a subtle body.
Excellent residual flavour on the palate.**

2. COBRA



**Blend of Colombia and Brazil,
The paradigm of the perfect Arabica coffee.
The fine aroma of washed Colombian coffee,
with the consistent body of natural Brazilian coffee.
Creamy, ideal for espresso and cappuccino.
Notes of chocolate, sugar cane and nuts.
A taste of perfection that persists in the mouth.**

3. GRAN GOURMET



**A journey around the world of coffee, 6 high-end and varied origins:
Arabicas and robustas, washed and natural,
offer this very complete cup where nothing is missing.**

**4 Latin arabicas including 1 natural (Brasil fine cup) and 3 washed
(Colombia 84+, Nicaragua specialty, Guatemala shadegrown),
2 washed robustas (Java Wib, Vietnam Blue Dragon polished).**

**The ideal coffee for "Latte Art" preparations,
thanks to its subtle acidity and its thick, dark and generous cream.**

4. PINK BOURBON



**Pink bourbon wonderfully combines the sweetness of yellow bourbon
with the delicate aroma of red bourbon, of which it is a hybrid.
It offers spicy-jasmine, white chocolate notes. Pink bourbon is the
favorite in barista competitions, as it offers very high notes of
qualification. Its name comes from Bourbon Island (now Reunion)
where King Louis XIV planted the coffee trees he received as a war
tribe from the Dutch at the Peace of Utrecht (1713) straight from Java.
Later bourbon was planted in Brazil and then in Colombia. It made
mutations each time to adapt to its new habitats and so we now have
red bourbon, yellow, pink and even pointu bourbon (or laurina).**

Finca Flor de Apia (Apia, Colombia)



Flor de Apia is a coffee plantation in Colombia, at 1800m altitude, which produces specialty coffee, in biodynamic agriculture, and with its 26 families of associated small coffee farmers.



Zero impact on nature :

Everything is recycled into materials useful to the nature, fertilization with compost instead of chemical fertilizers, biological water treatments, pollination with bees, insect repellent plants instead of pesticides.

Superlative quality:

Noble grape varieties, hand picking, high-tech facilities, and on-site lab to control all phases of production.

Social commitment:

All the process, from harvest to export, is done at Flor de Apia for our 26 families of associated small coffee farmers, thus freeing them from the labors, costs and risks of this process, and paying them an extra premium and international recognition.

Traceability 100% :

Flor de Apia grows, exports and distributes its coffees in Europe to its customers: from our coffee trees directly to your cup, without intermediaries.

Would you like to get to know us better ? Visit us: www.flordeapia.com