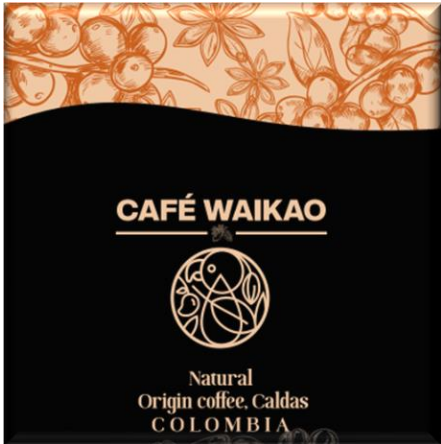
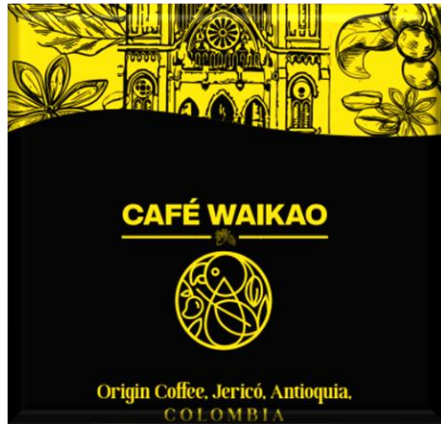


Specialty Coffees of Origin

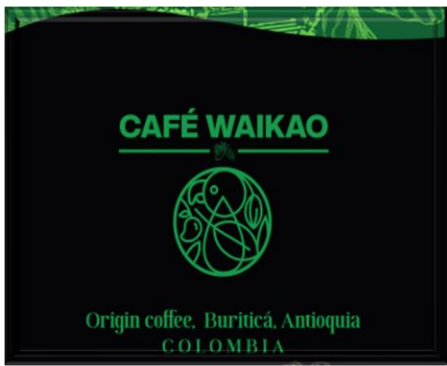
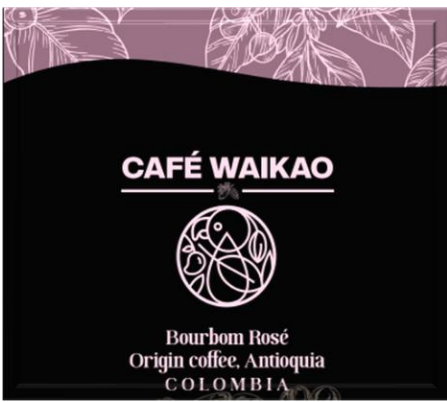
	Type	Presentation	Characteristics or Profile	Roasting
	Natural Origin Coffee, Caldas, Antioquia, COLOMBIA	250 g - 8,8 oz 500 g -17,6 oz	Fragrance and Aroma: Bitter chocolate, red berries, honey, blackberries. Flavor: Sweet chocolate and red fruits. Body: Round, juicy. Acidity: Bright. Tasting Score: 85.5+	Medium Roast
	Jericó Origin Coffee, Jericó, Antioquia, COLOMBIA	250 g - 8,8 oz 500 g -17,6 oz	Variety: Caturra Origin: Jericó, Antioquia Altitude: 1,780 meters above sea level Process: Washed Fragrance: Fruity Flavor: Panela and chocolate Acidity: Medium-low Body: Medium-high Tasting Score: 84.5+ / 85	Medium Roast
	HONEY Origin coffee, Belarcázar, Caldas COLOMBIA	250 g - 8,8 oz 500 g -17,6 oz	Fragrance and Aroma: Sweet aroma with notes of panela, yellow fruits, and cocoa. Acidity: Medium-low. Body: Round and balanced. Aftertaste: Medium-short. Tasting Score: 85.5	Medium Roast

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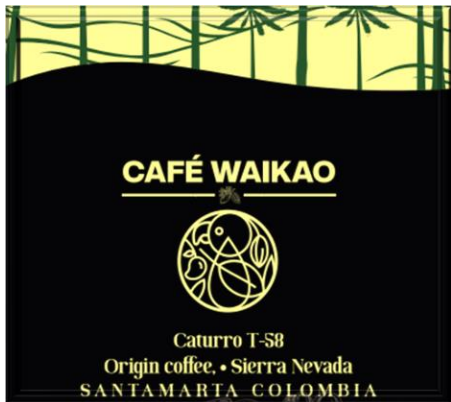
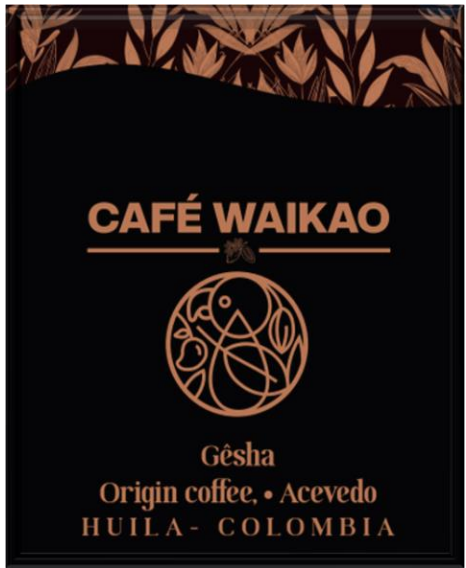
	Type	Presentation	Characteristics or Profile	Roasting
	Buriticá Origin coffee, Buriticá, Antioquia COLOMBIA	250 g - 8,8 oz 500 g -17,6 oz	Origin: Buriticá, Antioquia Altitude: 1,694 meters above sea level Process: Washed Fragrance: Light caramel and floral Flavor Notes: Panela, chocolate Acidity: Bright citrus Body: Delicate Tasting Score: 84	Medium Roast
	Bourbom Rosé Origin coffee, Antioquia COLOMBIA	250 g - 8,8 oz 500 g -17,6 oz	Variety - Bourbom Origin: Antioquia Altitude: 1,694 meters above sea level Process: Washed Fragrance: Caramel, yellow fruits, floral Flavor Notes: Panela, chocolate Acidity: Bright citrus Body: Medium Tasting Score: 86.5+	Medium Roast
	Castillo Red Wine Origin coffee, Sierra Nevada Santa Marta Colombia	250 g - 8,8 oz 500 g -17,6 oz	Variety: Castillo (Red Wine Profile) Origin: Santa Marta Altitude: 1,760 meters above sea level (msnm) Process: Double anaerobic Flavor Profile: Red fruits, wine, and caramel Tasting Score: 86+	Medium Roast

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	Type	Presentation	Characteristics or Profile	Roasting
	Caturro T -58 Origin coffee, Sierra Nevada Santa Marta Colombia	250 g - 8,8 oz 500 g -17,6 oz	Variety: Castillo T-58 Origin: Santa Marta Altitude: 1,760 meters above sea level (msnm) Process: Double anaerobic Flavor Profile: Strawberry, vanilla, and sweet floral Acidity: Bright citrus Tasting Score: 86+	Medium Roast
	Caturro Especialdo Origin coffee, Acevedo- Huila, Colombia	250 g - 8,8 oz 500 g -17,6 oz	Variety: Caturro (Spiced Profile) Origin: Huila Altitude: 1,500 meters above sea level (msnm) Process: Honey Flavor Profile: Raspberry, cardamom, aniseed, and chocolate Tasting Score: 87+	Medium Roast
	Gesha Origin coffee, Acevedo - Huila, Colombia	250 g - 8,8 oz 500 g -17,6 oz	Variety: Gesha Origin: Huila Altitude: 1,500 meters above sea level (msnm) Process: Natural Flavor Profile: Cherry, lavender, grapefruit, and pepper Tasting Score: 88+	Medium Roast

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