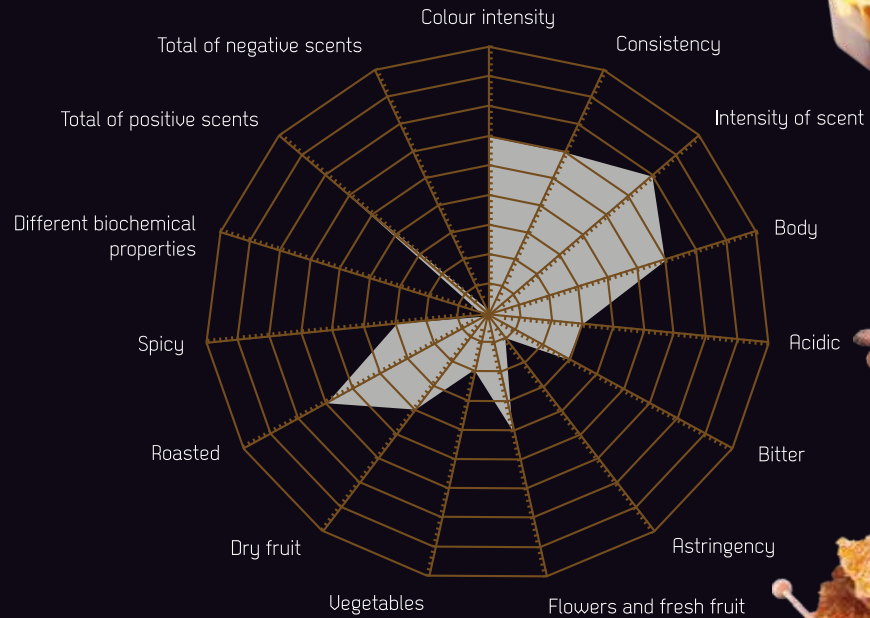


# Extra Bar Premium

full-bodied and elegant



The mix of Central-American Arabica coffee and Indian Robusta coffee beans give way to a blend full of fruity honeyed and vanilla notes, combined to the elegant and full-bodied roundedness, that leaves a marked touch of spices and nuts, recalling the aroma of cocoa and the rich blend of honey and malt.



Provenance: Central America, South America, Africa, India



Package: 1 Kg bag | Unit: 6 bags per package

## Note Aromatiche Aroma notes

|                 |       |                        |       |
|-----------------|-------|------------------------|-------|
| Fruttate Fruity | ☞☞☞☞☞ | Speziate Spicy         | ☞☞☞☞☞ |
| Fiorite Floral  | ☞☞☞☞☞ | Cioccolatose Chocolate | ☞☞☞☞☞ |
| Mielose Honey   | ☞☞☞☞☞ | Nocciolate Hazelnut    | ☞☞☞☞☞ |
| Malto Malt      | ☞☞☞☞☞ |                        |       |

## Caratteristiche Organolettiche Organoleptic Characteristics

|                    |       |                     |       |
|--------------------|-------|---------------------|-------|
| Corpo Body         | ☞☞☞☞☞ | Dolcezza Sweetness  | ☞☞☞☞☞ |
| Acidità Acidity    | ☞☞☞☞☞ | Aroma Aroma         | ☞☞☞☞☞ |
| Equilibrio Balance | ☞☞☞☞☞ | Intensità Intensity | ☞☞☞☞☞ |



Caffè Paranà Extra Bar Premium is an INEI-certified blend, meaning that its taste and aroma were deemed consistent with the sensory profile of the perfect espresso, identified by a research that has involved thousands of consumers and sector experts.