

COFFEE VARIETALS

BRAZILIAN - "Serra Negra"

Quality Brazils are sweet, mild coffees with a nutty chocolate flavor. This coffee is best at a light roast and a classic espresso component.

COLUMBIA SUPREMO

Columbian coffees are known for their great aromas and the richness of the body. The coffee can be roasted to a number of different levels producing differing cup characteristics.

COSTA RICA

Costa Rica coffees are lighter in body and have bright acidity. This coffee is grown at high altitudes and requires at least a medium roast.

GUATEMALA HIGH GROWN

Guatemalan is known for its acidity and slightly smoky overtones. This coffee is grown at extremely high altitudes and requires longer roasting times and slightly higher temps.

MEXICAN ALTURA

Mexican coffees are mild and sweet. It is the number one choice for roasters who flavor and blend because of its mildness.

NICARAGUA

Nicaragua is a Central American coffee with higher levels of acidities. As a bonus, it has a more robust body with tobacco overtones.

PANAMA

Panama coffee is a delicate coffee that brings a mild, sweet and floral blend. The roasting process requires careful attention to technique.

SUMATRA MANDHELING

This is an earthy, full-bodied coffee. A favorite of coffee lovers because of its intensity in flavor.

TANZANIAN PEABERRY

This Eastern African Peaberry is actually a deformity of the coffee bean wherein the two beans never fully form. All the essence remains in one bean resulting in a bright acidic flavor.

ETHIOPIAN YERGACHEFF

Ethiopia is the birthplace of coffee and remains highly regarded in that culture. This coffee is rich, delicate and flavorful with hints of lemon and herbal notes.

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