



G.C. BREIGER
SPEICHERSTADT

COFFEE INDULGENCE WITH ORIGIN

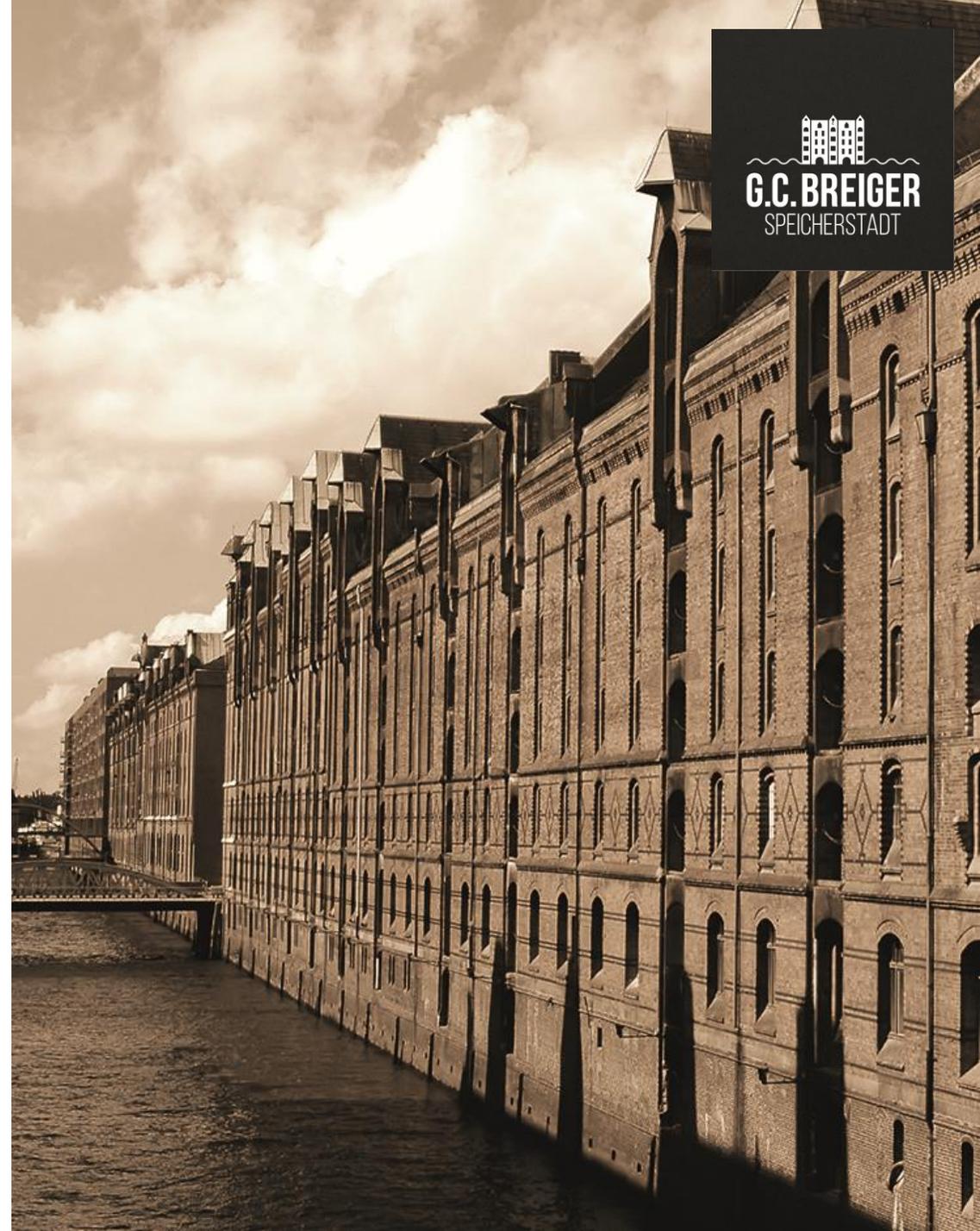
Coffee is our passion.

With decades of experience as coffee dealers, a sound knowledge of coffee and full of passion, **G.C. Breiger** develops coffees for sophisticated customers.

We also attach particular importance to **traditional and regional production**, supporting **sustainable coffee farming** and ensuring **transparency** along the value chain.

We guarantee the highest quality:

- 100% Arabica
- Single-origin coffees
- Ripe coffee cherries
- Sustainable farming
- Gently drum-roasted beans



Fair organic coffee

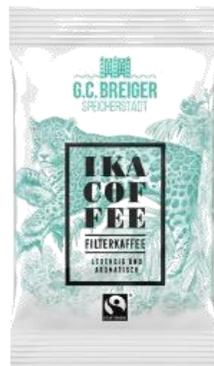
from Colombia

The **Ika** are an indigenous people living in the Sierra Nevada de Santa Marta mountain range in Colombia. The coffee beans for IkaCoffee are cultivated in this coastal plateau, at an altitude of well over 1000 m.

IkaCoffee has a wonderfully chocolatey-sweet flavor. **Grown organically, traded fairly** and drum-roasted, IkaCoffee captures the essence of contemporary coffee drinking.



Espresso – full-bodied and balanced, 1000 g
The long roasting creates an espresso with a strong body and hints of dark chocolate.



Filter coffee – lively and aromatic, 75 g
A balance of fruity aromas and subtle tart nuances for an aromatic flavor.

Coffee species: Arabica

Variety: Bourbon
(Castillo and Caturra)

Region: Sierra Nevada de Santa Marta, Colombia

Cooperatives: Nuevo Futuro Excelso, Acec Excelso, Caficosta Sierra Nevada Exc.

Cultivation altitude: 1400-1700m

Processing: washed



Farm coffee

from Tanzania

“Mlima” means “mountain” in Swahili.

On the slopes of the Kilimanjaro in Tanzania, immediately below the rainforest, lies the Machare Estate coffee farm.

Our partner farm **Machare Estate** meets all the requirements for sustainable, ecological farming and the highest standards of social welfare. In addition, the farm operators support the families living in the neighborhood through a variety of projects, thus sustainably improving the quality of life of many people.



Caffè Crema
Smooth, full-bodied
Notes:
Caramel, raisins, grapes

Whole bean
500 g



Espresso
Full-bodied, strong
Notes:
blackberry, fig, plum

Whole bean
500 g



Filter coffee
Balanced, fruity and mild
Notes:
Date, caramel, apricot

Ground coffee
500g



Coffee species: Arabica

Variety: Bourbon (N39)

Region: Kilimanjaro, Tanzania

Farm: Machare Estate

Cultivation altitude: 1350-1550m

Processing: washed



FARM KAFFEE
MLIMA
COFFEE



CHERO COFFEE

EL SALVADOR
SINGLE ORIGIN COFFEE



OVER 100 YEARS OF MAGAÑA FAMILY TRADITION

Through hardships and turmoil, the Magaña family have been producing coffee in western El Salvador. The farms are now owned by the 6th generation of a family passionate about coffee. The volcanic soils give our CHERO coffee its special flavor.

Indulgence with origin.



100% ARABICA COFFEES FROM EL SALVADOR



ESPRESSO

A balanced roast: full body and little acidity with a silky mouthfeel. Notes of cashew, caramel and chocolate.

BODY



ACIDITY



AROMA



ROAST



CAFFÈ CREMA

A full character with fruity notes of apricot and banana and the slight sweetness of maple syrup.

BODY



ACIDITY



AROMA



ROAST



ra.org



FILTER COFFEE

Aromatic and mild, with hints of blueberry, apricot and milk chocolate.

BODY



ACIDITY



AROMA



ROAST

