

MISS MOKA The power of Women in a coffee

A solidarity coffee with a smooth and delicate taste.



Also in 250g format

The Blends the taste manifesto

Speciality Blend 100% Arabica

Specialty blend created by Trismoka to support women coffee farmers in the World. Composed by specialty coffees from Brazil, Guatemala and Colombia. The Brazilian coffee is harvested at 1050 m and processed using the natural method. The Guatemalan is instead processed using the washed method, as the Colombia, which is left to ferment for 72 hours. In the cup it presents a good body, a low and pleasant acidity, followed by a medium-high sweetness.

Available formats: 1kg | 250g

Sensory characteristics

During the tasting, notes of ripe fruit, caramel and dark chocolate are perceived.



roasting: medium

caffeine level: low

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body: high

suitable for: moka ed espresso

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Suggested recipe

For espresso



27 seconds



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16.5 g

32 g



2 cups





Species: Typica, Bourbon, Catuai



Origin:Brazil, Minas Gerais. Colombia, Antioquia Department. Guatemala, Huehuetenango.



Plantation heights: 1050/1850 m





Washed and natural



Sieve: 17-18

