

BEANS TO BUY

ABOUT OUR BEANS

OUR BEANS ARE ROASTED IN SMALL BATCHES WHICH ALLOWS FOR BETTER CONTROL IN CONSISTENCY, FLAVOUR AND FRESHNESS.

WE CHOOSE TO BUY BEANS FROM COUNTRIES SYNONYMOUS WITH QUALITY LIKE BRAZIL, COLOMBIA, AND COSTA RICA YET WE ALSO LOVE TO EXPLORE THE WORLD FOR EXOTIC AND BOUTIQUE BEANS FROM PLACES LIKE AFRICA, INDONESIA, AND ETHIOPIA.

WE PREFER TO SOURCE ARABICA BEANS BECAUSE OF THEIR RICHNESS IN FLAVOUR AND LONG-LASTING AROMA. THESE BEANS ARE GROWN AT VERY HIGH ALTITUDES (9000 FT OR MORE, ABOVE SEA-LEVEL) AND ARE SPOILT WITH IDEAL CLIMATE AND NUTRIONAL SOIL AND THIS TRANSLATES INTO A VERY ROUNDED AND SMOOTH COFFEE BEAN.

IF YOU HAVE QUESTIONS OR WOULD LIKE TO KNOW MORE ABOUT OUR BEANS TO BUY, PLEASE ASK ONE OF OUR BARISTA'S FOR ASSISTANCE.

REGARDS,

VINCENT
CBTB COFFEE HOUSE