

The brand behind your brand



NEWS from the Coffee Company

Blonde Roast | Dark Roast

Range diversity is our speciality:

High-quality raw coffee beans are specially roasted according to the desired result, type of bean and origin.

Our slow and gentle roasting technology allows a creation of traditional and innovative roasting profiles - from light to dark.



Please try and enjoy the lightest and darkest roast in our range:

Amata 525 - Colombia-

The blond roasted Arabica Colombian Highland coffee delivers a good acidity, a low bitterness and mild mouthfeeling combined with a fruity overall flavour. This cup of coffee is very balanced and with milk you receive a golden cup of coffee.

Benita 920 -Rainforest Alliance Certified™- Dark Espresso Roast -

An intensely, dark roasted profile with some sweet notes of caramelized sugar. Especially dedicated to a pronounced bitterness reminding of dark chocolate. The acidity remains in the background. Beans are grown under ecologically sustainable and socially responsible conditions - guaranteed by the standards of the Rainforest Alliance certification. In combination with milk you receive a strong and pronounced coffee flavour.