

ESPRESSO

What is Espresso?

The name "espresso" dates back to 1900 Italy and loosely translated, means "a cup of coffee brewed expressly for you." Espresso can refer to a coffee blend, a brew method or the beverage itself. It is typically made using two or more coffee types, and is prepared by forcing very hot water under pressure through tightly packed coffee grounds. It can be enjoyed straight, with milk or as a base for hot and cold coffee drinks like lattes and cappuccinos.



Espresso Beverages



Coffee International, Inc.











ESPRESSO PORTFOLIO

ESPRESSO WHOLE BEAN	SIZE	ITEM NUMBER	DESCRIPTION	ROAST COLOR
Café Gaviña	8 x 2 Lb	379	The First coffee Gaviña roasted and Packed in the US. *Tasting Notes: Spicy dark chocolate full body rich flavor.	0
Old Havana	8 x 2 Lb	1160	A nod to Gaviña's Cuban heritage where coffee means espresso. **Tasting Notes: Nutty, sweet hint of citrus, smooth finish**	0
Gaviña Premium Coffee	12 x 2 Lb	1434	A blend featuring coffees from Central Amercan. Tasting Notes: winey toned with good acidity to de cup. Wonderful bouquet.	0
ESPRESSO PODS	SIZE	ITEM NUMBER	DESCRIPTION	ROAST COLOR
Gaviña single Espresso Pods	70 ct	588	Full bodied, rich and smooth, pleasantly mild, slightly sweet- Pods for a Pump System Machine	0
Gaviña double Espresso Pods	70ct	686	Full bodied, rich and smooth, pleasantly mild, slightly sweet- Pods for a Pump System Machine	0
GROUND ESPRESSO	SIZE	ITEM NUMBER	DESCRIPTION	ROAST COLOR
Café Gaviña	6 x 10	5350	A blend of South & Central American coffees, dark roast, heavy body, medium low acidity, with chocolate notes. Best used as a base for espresso based drinks.	0
Decaf Café Gaviña	6 x 10	5351	A blend of South & Central American coffees, dark roast, heavy body, medium low acidity, with chocolate notes. Best used as a base for espresso based drinks.	0

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