

# IL CARMELLO

I started making coffee 20+ years ago and these are still the flavours I look for in my cup. The stonefruit, toffee and caramel overtones make this one of my most popular blend offerings. If you're like me you don't just drink coffee for the hit, you drink it because you love the taste.

*il caramello*  
SPECIALTY  
— CUSTOM BLEND —

To me, this coffee offers a different approach to flavours than a lot of traditional blends. Rather than rich, dark chocolate and punchy flavour, I've gone for caramel softness with a sweet malt creaminess.

I'm always surprised that people question whether I've soaked the coffee in caramel syrup because it's so yummy. I always explain that, just like milk, coffee has its own sweet flavours.

**RYD JEAVONS**

*Chief Espresso Officer*

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**Region: Central America & East Africa**

## ABOUT THE FARM/ESTATE

A contemporary blend is produced when East Africa & Central America meet to create a much sought-after blend. From the high-altitude of Central America giving the stone fruit flavours with the sweeter toffee tones as a complete creating the perfect 'caramel' flavour without the additives.

## TASTING NOTES

Apricot & toffee with sweet caramel tastes the linger.

Acidity  
Medium.

Body





☆ **QUALITY SCORE**

84+

☛ **VARIETIES**

Caturra, Cataui,  
Bourbon, K7


⚡ **ALTITUDE**

Mixed

☕ **PROCESS**

Mixed

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