

PRODUCTINFO

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A REAL COFFEE

LEX SAPORT COFFEE CONCEPT

Meaning: In Latin it literally means the law of the taste as this is the single biggest differentiator in the product. The crema and aroma were simply unique.

Logo: It represents a typical old grinder from the early 20s. The image of tradition and had made quality products.

Capsule: This is where the coffee is introduced. It was not a coffee capsule fitting nespresso machine like many others instead Lavazza FAP capsule was considered but not made of plastic, rather made of 100% recycled cardboard that once used could be simply disposed of or used as compost for garden plants.

Coffee beans: Single origin, 100% Arabica, washed for 3 to 5

days depending on the capsule. The beans had traceability to the farm in Latin America and to the date of picking ensuring the provenance of each batch. Washing the coffee is not the traditional method but it ensures a much fruitier taste, a slight acidity and creates a bean much cleaner and tastier, the outer skin of the bean is removed and despite time consuming this is the process for the finest coffees. The farms have organic certification.

The Arabica beans are the most abundant bean variety about 65% in comparison to the 35% of Robusta beans (depending on the source) that are used by lower quality coffees. Sometimes there are blends and a washed Robusta can be very good quality also. Arabica beans

are more delicate and flavored than Robusta beans as they pick up flavors from their environment like the soil, flowers, grass, etc.

Coffee type: LEX SAPOR is a specialty and a premium coffee with no more than 7 full defects in 300 grams

Roasting process: Only small batches using equipment with profiling systems, moisture control, refraction and other relevant techniques in a process close to Spanish roast.