



COCUMA COFFEE PASSIONE 500G

Espresso Blend | 70% Arabica 30% Canephora

Caffè Passione 500g is Cocuma's signature espresso blend, combining 70% natural-process Mundo Novo Arabica from Fazenda Matão in Mococa, Brazil, with 30% natural Canephora from Kattimuttu Estate in Coorg, India. The Brazilian coffee provides rounded body, chocolate and caramel sweetness; the Indian component builds dense crema, spice and cocoa backbone. Cocuma wood-fire roasts the blend in Biel at a medium-dark espresso level. The 500g whole-bean format suits regular home espresso drinkers and small offices. SERVING Designed for espresso machines, moka pots and automatic coffee machines. Grind to medium-fine for espresso, medium for moka. Expect a syrupy, full-bodied shot with thick caramel-brown crema. The blend carries enough structure for cappuccino, flat white and latte without losing definition.

Tasting notes

Color

Dark-brown, slightly oily beans, the hallmark of a wood-fire espresso roast. In the cup, deep black liquor topped with dense, hazelnut-tinged crema.

Aroma

Roasted cocoa, walnut, tobacco and brown caramel sweetness from the natural-process Brazilian Arabica.

Taste

Dense and creamy with oily mouthfeel. Dark chocolate, toasted hazelnut, light tobacco and brown sugar over low acidity.

Finish

Long cocoa-led finish on dark chocolate, brown sugar and a smoky trail from the roasting wood. Marked persistence, gently bitter, never harsh.

COCUMA The Biel-Bienne artisan roastery founded in 2015 by Marco Pucci is defined by one core technique: wood-fire roasting. Approximately 95% of Cocuma's production passes through a 60 kg Trabattoni drum fired with wood rather than gas, yielding a gentler heat curve and a subtle smoke-trace quality. Passione brings together two origins. Its Indian Canephora comes from Kattimuttu Estate in Coorg, where coffee grows in a biodiverse organic and biodynamic system at 1,100 metres. Its Brazilian Mundo Novo Arabica comes via OCAFI from Marco Antonio Guardabaxo's Fazenda Matão in Mococa, where natural-process coffee is grown between 810 and 1,100 metres.