

# Aura Bean Coffee

## South American Blend

### Cupping Notes



## Aroma

- Fruity and chocolate-forward aromatics introduce the cup, supported by notes of caramel and ripe berries that develop as the coffee opens.

## Acidity

- Medium malic acidity providing a clean, apple-like brightness that lifts the cup without dominating.

## Body

- Medium with a well-rounded, smooth mouthfeel that supports balance and drinkability.

## Flavour

- Dark chocolate forms the foundation of the cup, layered with subtle fruit undertones and caramel sweetness. The profile remains balanced, combining richness with gentle brightness.

## Finish

- Sweet and lingering with a clean, chocolate-driven aftertaste and soft fruit notes.



# South American Blend

## Cupping Notes

### Continued

## Coffee Profile

- Type: Signature Blend
- Roast Level: Medium
- Flavour Notes: Dark Chocolate
  - Caramel • Berry
- Body: Medium • Rounded
- Acidity: Medium • Malic



## Brewing Guides

### French Press

Maximise body and chocolate richness

Dose: 30 g  
Water: 500 g  
Ratio: 1:16.5  
Grind: Coarse

#### Method

Add water, stir gently  
Steep 4:00  
Break crust at 4:00, skim  
Press at 5:00

#### Expected Cup

Heavy chocolate body  
Deep caramel sweetness  
Soft, integrated fruit  
Long, coating finish

### Espresso

Dose: 18 g  
Yield: 36–38 g  
Time: 23–26 sec  
Temperature: 93°C  
Grind: Fine

#### Expected Cup

Pronounced dark chocolate base  
Rounded caramel sweetness  
Subtle berry brightness. Smooth, balanced body  
with a clean finish

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