



BVG
COFFEE





AER

100% specialty Arabica from South America A versatile choice: This blend of specialty Arabicas delights with a bitter flavor, cocoa notes, and light fruitiness. Perfect for espresso and cappuccino. Dark roasting and a specific bean ratio create a full flavor profile that works both in automatic machines and for manual brewing. AER offers a cup without compromise – strong yet fresh.

Flavor profile:

- **Main notes:** Cocoa beans, dark chocolate
- **Aroma:** Subtle with a hint of fruit
- **Body:** Strong, smooth
- **Acidity:** Low, refreshing in the aftertaste
- **Tip:** Excellent for espresso and cappuccino. Recommended brewing at 92 °C.

CASCARA

Cascara – coffee cherry tea with dried fruit flavor A coffee alternative: Cascara is made from dried coffee cherry husks from Hacienda Sonora in Costa Rica. It contains less caffeine but offers a strong fruity taste, minerals, and antioxidants. You'll find flavors of dried apples, cranberries, plums, and cherries. Delicious both hot and cold. Try this unique taste experience that appeals even to specialty coffee fans.

Flavor profile:

- **Main notes:** Dried apples, plums, cranberries, cherries
- **Aroma:** Sweetly fruity with floral hints
- **Body:** Light to medium, sweet
- **Acidity:** Gentle, refreshing
- **Tip:** Tastes great hot or as cold brew. Use 70 g per 1 l of water (93 °C) or 30 g in 250 ml of cold water – steep for 24 hours in the fridge. A perfect summer refreshment!

DECAF COFFEE

Decaffeinated coffee from Colombia – 100% Arabica Tastes like regular coffee – just without the caffeine: Gentle bitterness, chocolate notes, no acidity. Great for evenings or sensitive individuals. This Colombian Arabica was decaffeinated using the gentle CO₂ method right in the country of origin. Dark roasting brings full body, balanced flavor, and minimal acidity.

Flavor profile:

- **Main notes:** Dark chocolate
- **Aroma:** Subtle, clean
- **Body:** Medium, smooth
- **Acidity:** Minimal
- **Tip:** Brew at 93 °C, ideally 10 g per cup. Great for espresso or moka pot – caffeine-free and still delicious! Available in 3 sizes.

BRASILIA

dark roast

100% Arabica from Brazil – dark **roasted** A strong, classic black coffee: Specialty beans from the Cerrado region with a bold bitterness and cocoa flavor. No acidity, full-bodied. BRASILIA is perfect for lovers of strong, bitter coffee – ideal for espresso or moka pot. The dark roast highlights its intense character without acidity.

Flavor profile:

- **Main notes:** Cocoa beans, dark chocolate
- **Aroma:** Earthy, dark chocolate
- **Body:** Strong, oily
- **Acidity:** None
- **Tip:** Brew at 92 °C. Great for strong espresso or moka coffee.

BRASILIA

medium roast

Medium-roasted Arabica from the Cerrado region Balanced everyday coffee: Gentle bitterness, fruity notes, and a peanut finish. Ideal for filter coffee or moka pot lovers. Brazilian coffee with medium fruitiness and clean taste. Dry processing preserves its full body and natural sweetness.

Flavor profile:

- **Main notes:** Peanuts, chocolate, fruity finish
- **Aroma:** Mild, slightly sweet
- **Body:** Medium, smooth
- **Acidity:** Medium fruitiness
- **Tip:** Brew at 93 °C. Excellent for V60, moka pot, cold drip, or espresso.

COLUMBIA

medium roast

Medium-roasted Arabica from the Huila region Filter or espresso? Columbia Golden Huila combines juicy fruitiness with the sweetness of ripe oranges. It features citrus freshness without intense bitterness. This coffee from a Colombian farmer cooperative is best enjoyed as filter coffee or a light espresso.

Flavor profile:

- **Main notes:** Ripe oranges, floral undertones
- **Aroma:** Fresh, slightly citrusy
- **Body:** Clean, delicate • **Acidity:** Medium, fruity
- **Tip:** Recommended brewing at 92 °C. Great for V60, Chemex, or light espresso. Available in 3 sizes.



COLUMBIA

dark roast

Dark-roasted Colombian Arabica For fine espresso lovers: Flavors of dark chocolate with a hint of nuts, balanced by light fruitiness. Smooth coffee with rich crema. Dark-roasted Columbia comes from Tolima, perfect for espresso or cappuccino. Grown at up to 1,800 m and washed processed.

Flavor profile:

- **Main notes:** Dark chocolate, nuts
- **Aroma:** Mild, sweet
- **Body:** Balanced, medium
- **Acidity:** Mild
- **Tip:** Brew at 92 °C. Ideal for espresso and cappuccino. Also available pre-ground.

FOCUS CREMA

Dark-roasted blend – 80% Arabica, 20% Robusta Extra energy boost: High caffeine content and intense flavor make this blend a powerful espresso companion. Flavors of almonds and dark chocolate, topped with rich crema. FOCUS CREMA is perfect for those who enjoy strong coffee with no acidity.

Flavor profile:

- **Main notes:** Dark chocolate, almonds
- **Aroma:** Intense, slightly nutty
- **Body:** Full, creamy
- **Acidity:** Minimal to none
- **Tip:** Brew at 92 °C. Great for both portafilter and automatic machines.

ETHIOPIA

light roast

Light-roasted Arabica from Ethiopia For filter coffee lovers: Delicate, floral-fruity coffee with notes of oranges and grapefruit. High altitude, traditional washed processing – light and refreshing. Ethiopian Arabica shines in filter, cold drip, or moka pot. Also great for fruity espresso. Grown in Harrar up to 2,000 m above sea level.

Flavor profile:

- **Main notes:** Ripe orange, grapefruit
- **Aroma:** Floral, light
- **Body:** Delicate, medium
- **Acidity:** Pronounced and juicy
- **Tip:** Brew at 92 °C. Ideal for hand filter or V60. Available in 3 sizes.

AQUA CREMA

100% Arabica from three plantations – dark roast Espresso with character: Strong bitterness with a touch of hazelnut and a hint of fruitiness. For anyone who loves a rich, uncompromising coffee. AQUA CREMA combines three premium Arabicas in an ideal ratio. The result is a fullbodied cup with crema that won't disappoint – even in automatic machines.

Flavor profile:

- **Main notes:** Hazelnuts, dark chocolate, fruity aftertaste
- **Aroma:** Gentle bergamot fragrance
- **Body:** Full, velvety
- **Acidity:** Low, mainly in the aftertaste
- **Tip:** Brew at 91 °C. Ideal for portafilter or automatic coffee machines. Available in 250 g, 500 g, and 1 kg packs.

ORBIS

100% specialty Arabica – dark roast Intense espresso with no acidity: ORBIS is a blend for those who love strong, bitter coffee with notes of Brazil nuts and dates. Dark roast ensures full body and zero acidity. Perfect for automatic machines and moka pots – for those who prefer a dense, bold cup.

Flavor profile:

- **Main notes:** Brazil nuts, dates, dark chocolate
- **Aroma:** Strong, earthy-sweet
- **Body:** Intense, syrupy
- **Acidity:** None
- **Tip:** Brew at 93 °C. Ideal for automatic machines or moka pot.

IGNIS

Dark-roasted blend – 85% Arabica, 15% Robusta Strong and balanced: Traditional Italian roasting gives this blend a bold flavor of dark chocolate and marzipan, with a smooth, rich crema. IGNIS is ideal for lovers of bitter coffee with no acidity. Perfect for espresso or ristretto, and works well in automatic machines too.

Flavor profile:

- **Main notes:** Dark chocolate, marzipan
- **Aroma:** Cocoa with a light nutty trace
- **Body:** Full, creamy texture
- **Acidity:** Virtually none – ideal for a strong espresso
- **Tip:** Brew at 92 °C for maximum flavor.



GUATEMALA

dark roast

Dark-roasted Guatemalan Arabica

For fans of Italian-style espresso:

Intense bitterness, lingering dark chocolate finish, and beans roasted to an oily sheen. A bold coffee without compromise. GUATEMALA is ideal for strong espresso or ristretto. Offers a full body and zero acidity. Grown at high altitudes and washed processed.

Flavor profile:

- **Main notes:** Dark chocolate, strong cocoa aftertaste
- **Aroma:** Intense, deep
- **Body:** Dense, oily
- **Acidity:** None
- **Tip:** Use 8 g of coffee per cup and brew at 91 °C for best results. Perfect for intense espresso and ristretto. Available in 3 sizes.

PAPUA NEW GUINEA

medium roast

Medium-roasted Arabica from Papua

New Guinea For fans of fruitier coffee:

Gently spicy aroma, sweet cherry body, and mild acidity. A touch of bitterness in the finish. This specialty coffee from Obura-Wonenara (Eastern Highlands) has a clean, natural taste thanks to washed processing. Great for filter and espresso.

Flavor profile:

- **Main notes:** Spices, sweet cherries, gentle bitterness
- **Aroma:** Fruity, spicy
- **Body:** Full, sweet
- **Acidity:** Slightly higher
- **Tip:** Brew at 92 °C, about 11.5 g per cup. Excellent for V60, Aeropress, or mild espresso. Cupping score: 84. Available in 3 sizes.

DOMINICAN

REPUBLIC

Dominican Arabica with cocoa and tobacco notes Espresso bestseller: Full body, no acidity, bitter cocoa, and a light smoky finish. This coffee from the Barahona region quickly won the hearts of espresso lovers.

Flavor profile:

- **Main notes:** Bitter cocoa, hint of tobacco smoke
- **Aroma:** Full and earthy-intense
- **Body:** Strong, smoothly oily
- **Acidity:** None
- **Tip:** For best taste, use 8 g per cup, brew at 93 °C. Suitable for espresso machines, moka pots, or cappuccino.

VENEZUELA LTD. EDITION HONEY

Limited edition honey-processed specialty coffee from Venezuela VENEZUELA LTD. EDITION HONEY is a specialty coffee processed using the honey method, delighting with gentle acidity and juicy notes of overripe oranges and mandarins. The aftertaste reveals a soft blueberry sweetness with a hint of cane rum. Medium roast enhances the harmonious flavor profile that unfolds smoothly in every sip. A perfect choice for those seeking freshness and energy in their coffee.

Flavor profile:

- **Main taste:** Overripe oranges and mandarins
- **Aroma:** Orange liqueur
- **Aftertaste:** Soft blueberry with a hint of cane rum
- **Body:** Full, smooth
- **Acidity:** Gentle orange-like acidity

VENEZUELA

Dark-roasted specialty Arabica from Venezuela Unique flavor from the Latin American highlands: A gentle coffee with notes of chocolate, marzipan, and roasted nuts. Full body, fresh aroma, and no acidity – perfect for espresso and cappuccino. Grown in the Mérida region at high altitude and washed processed. Combines traditional methods with clean mountain conditions – resulting in a coffee with character and balance.

Flavor profile:

- **Main notes:** Dark chocolate, marzipan, roasted nuts
- **Aroma:** Floral, slightly spicy
- **Body:** Full, sweet
- **Acidity:** None
- **Tip:** For best results, use 10 g of coffee per cup and brew at 92 °C. Ideal for espresso, moka pot, or cappuccino. Available in 3 sizes.

Tasting set of four dark-roasted blends

Tasting set of four dark-roasted blends Perfect starter pack: Not sure which coffee to choose? This set contains four different blends with diverse flavor profiles – suitable even for demanding espresso lovers. The Kafe365 Four Elements Set includes: Orbis, Aer, Aqua Crema, and Focus Crema. All freshly roasted in Moravský Krumlov and suitable for automatic machines.

Flavor profile:

- **Main notes:** Dark chocolate, nuts, hint of fruitiness
- **Aroma:** Full, intense
- **Body:** Medium to strong
- **Acidity:** Low to medium – depending on the blend
- **Tip:** Try all four blends and find your favorite. Great as a tasting sampler or a gift. Recommended brewing: 8–10 g per cup at 92 °C. 4 × 80-100 g.





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