

FROM FARM TO CUP

Our coffee comes from Finca Irlanda, a family-run farm in Chiapas, Mexico, where sustainable practices nurture the local community. Grown at high elevation within a thriving forest ecosystem, each harvest is carefully tended, honoring the farm's long-standing tradition and dedication to quality.

DARK ROAST COFFEE

Rich and full-bodied, with natural cacao notes, perfect for drip, pour-over, or French press.

SINGLE-ORIGIN EXCELLENCE

Pure Arabica beans, sun-dried and expertly roasted, reveal their natural excellence in every cup.

Classic dark-roast comfort—refined, clean, and deeply satisfying.

SOY FREE | GLUTEN FREE



DISTRIBUTED BY: NHP
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Cape Coral, FL 33991 USA
(877) 985-2696
PRODUCT OF MEXICO



BREW GUIDE

1:18 Brew ratio. Use 2 unlevelled tablespoons of freshly ground coffee per 8 fl. oz. of filtered water.

Match the proper grind coarseness to your chosen brewing method:

- Espresso - Fine
- Drip - Medium
- Pour Over - Medium Coarse
- French Press - Coarse



DR. MERCOLA®

DARK ROAST COFFEE

SMOOTH, CACAO FINISH | GOURMET BREW

Light ————— ● ————— Dark



WHOLE BEAN



RICHER SOIL.
BETTER FOOD.
STRONGER PLANET.



NET WT. 12 OZ. (340 g)