

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.

MEDIUM ROAST COFFEE

Bright and balanced, with caramel sweetness and a creamy mouthfeel, a delightful everyday cup.

SINGLE-ORIGIN EXCELLENCE

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

A smooth, inviting flavor you'll want to savor morning after morning.

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®

MEDIUM ROAST COFFEE

CREAMY, CARAMEL NOTES | GOURMET BREW

Light ————— Dark



WHOLE BEAN

NET WT. 12 OZ. (340 g)



RICHER SOIL.
BETTER FOOD.
STRONGER PLANET.

