

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.

ESPRESSO ROAST COFFEE

Smooth and balanced, with chocolate and vanilla notes, ideal for espresso, cappuccinos, or lattes.

SINGLE-ORIGIN EXCELLENCE

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

Composed, smooth espresso flavor—rich, balanced, and never bitter.

SOY FREE | GLUTEN FREE



DISTRIBUTED BY: NHP
125 SW 3rd Place
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®

ESPRESSO ROAST COFFEE

CHOCOLATE & VANILLA NOTES | GOURMET BREW

Light ————— ● ————— Dark



WHOLE BEAN

NET WT. 12 OZ. (340 g)



**RICHER SOIL.
BETTER FOOD.
STRONGER PLANET.**

