# Single-region South American coffees

## Brazilian Bourbon Santos

Brazil provides about a third of the world’s coffee, and the best of that coffee is Bourbon Santos. Always a good choice, this coffee is simple, smooth and agreeable.

## Colombian Bogota Supremo

Rich and full-bodied, but with low acidity and a clean, sweet finish. Out of the many fine Columbian coffees we’ve tried, this is our favorite!

## Costa Rican Tarrazu

One of our most flavorful coffees—full body, rich aroma, and acidic. Strong but always smooth and fragrant, this is a popular choice for iced coffee and other frozen delights.

## Guatemalan Coban

Fruity and floral with a hint of spice and moderate acidity, this coffee is bright and complex.

## Peruvian Organic

Organically cultivated along the Apurimac River, this coffee is mellow but still flavorful and aromatic.

# Java Tucana’s blends

## Phoenix Roast

Phoenix Roast can help you rise from the ashes of a late night or a long meeting. A blend of Columbian Bogota and Costa Rican Tarrazu, this cup is full-bodied, fragrant, and complex, but never bitter. Its rich flavor and clean finish make it the perfect coffee for the first cup of the day.

## Tucana Roast

Our signature roast blends Brazilian Bourbon Santos with Guatemalan Coban. The result is a coffee that is remarkably rich and fragrant yet clean, sweet, and snappy. The perfect cup for after a meal or as an afternoon refresher.