**Java Tucana’s Coffees**

Java Tucana carries the best South American coffees our purveyors can find. We also produce our own blends of coffee, including our signature Tucana Roast. Here are some of the coffees you can enjoy in our cafés or at home.

# ****Single-region South American coffees****

Coffee has been cultivated in South America since the 1700’s. Most of the plants are of the Arabica variety, but regional differences in climate, elevation, and soil mean a wide range of flavor, body, and acidity.

**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.