About Java Tucana

# Java Tucana Services

## **Office coffee service**

We’ll supply your office with early-morning deliveries of coffee, tea, bagels, fruit, and other goodies. We have whole-bean, ground, and single-serving options. We also offer rental and maintenance of coffee brewing systems. If you have a problem with any of our equipment, in most cases we’ll repair or replace it the same day. Call or email for details and a cost estimate.

## **Wholesale**

If you own a coffee shop, deli, restaurants, or any commercial enterprise that can sell coffee, then you can sell Java Tucana coffee! We sell to vendors at wholesale prices, and our coffee will bring you more business. We have our own coffee and tea blends, as well as selections of South American coffees and popular teas. We sell whole bean, ground, or single servings. Some varieties are available in decaf.

## **Cafés**

Java Tucana has cafés in many major cities. See our website for locations, hours, and menus, and more. While we distribute our coffee and tea nationally, we are committed to local trade whenever possible. Our cafés seek out local bakers, grocers, and farmers for the pastries, bread, and produce that we serve, so you know you’re eating fresh, local food.

**Java Tucana Coffees**

Java Tucana carries the best South American coffees our buyers 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 Colombian 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 blends

## Phoenix Roast

Phoenix Roast can help you rise from the ashes of a late night or a long meeting. A blend of Colombian 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.