

A close-up photograph of a hand holding a white ceramic cup filled with coffee. The coffee has a thick, golden-brown crema. The cup sits on a matching white saucer, and a silver spoon is resting on the saucer. The background is a blurred blue fabric. The text "PERK UP YOUR MENU" is overlaid in the center in a white, serif font with a drop shadow.

PERK UP YOUR MENU



Daily consumption of espresso-based beverages has nearly tripled since 2008*

11% growth of espresso-based beverages for consumers ages 18–24**

The latte is the **#1** espresso-based drink in the U.S.**



What is Espresso? The name “espresso” dates back to 1900 Italy and, loosely translated, means “a cup of coffee brewed expressly for you.” Espresso can refer to a coffee blend, a brew method or the beverage itself. It is typically made using two or more coffee types, and is prepared by forcing very hot water under pressure through tightly packed coffee grounds. It can be enjoyed straight, with milk or as a base for hot and cold coffee drinks like lattes and cappuccinos.

Our Espresso Portfolio

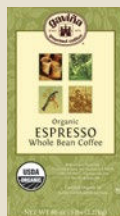
Our family’s tradition of roasting espresso dates back to our Cuban estate where the word “coffee” was synonymous with “espresso.” Café Gaviña Espresso Continental, the first product we sold in the U.S., draws its signature rich and aromatic flavor from our Spanish origins. Our passion for that bold, balanced flavor continues to this day. Nothing can beat the rich flavor of our espressos. We have a selection of whole bean and fine grind espresso coffees to help you capture the growing espresso opportunity.



☐ Café Gaviña

The first coffee we roasted and packed in the U.S.

Tasting Notes:
Spicy, dark chocolate, full body, rich flavor.



☐ Organic

Traditional style espresso using organically grown beans.

Tasting Notes:
Sweet, floral, caramel, balanced flavor.



☐ Fair Trade

A rich and lively blend made with Fair Trade Certified coffees.

Tasting Notes:
Fruity undertones with a hint of chocolate.



☐ Old Havana

A nod to our Cuban heritage where coffee means espresso.

Tasting Notes:
Nutty, sweet, hint of citrus, smooth finish.



☐ Nuevo Mundo

A lighter espresso blend featuring coffees from Latin America, E. Africa & Indonesia.

Tasting Notes:
Berry like, bright, highly aromatic, with a smooth finish.

☐ Dark ☐ Medium-Dark ☐ Medium

*Understanding Coffee Consumption Trends, National Coffee, 2016

**National Coffee Drinking Trends, 2017

Contact us at 1-800-428-4627 or email us orderdesk@gavina.com

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PROUDLY *yours*

