



ALL OF OUR COFFEES AT HIGHER GROUND ARE 100% ORGANIC, DIRECT-TRADE AND SHADE GROWN.

<u>WHY ORGANIC?</u>	<u>WHY DIRECT TRADE?</u>	<u>WHY SHADE GROWN?</u>
<p>It is just that simple. The ultimate combination of mineral rich soil and gentle cloud cover shouldn't be wrecked with commercial fertilizers and chemicals. From the green coffee to the certification of the roasting facility, Higher Ground coffee is internationally certified organic.</p>	<p>We think kids should be in school and not in fields. By receiving a fair price, not only are producers able to support their families, they can avoid cost-cutting practices that sacrifice quality. Higher Ground supports traditional artisan farming methods which results in exceptional coffee.</p>	<p>We like coffee and so do over 150 species of birds. With a shrinking habitat in the Americas, migratory birds have found sanctuary in the forest-like environment of traditional coffee plantations. Temperate and tropical ecosystems rely on the habitat from coffee shade canopies.</p>

Medium Roast:

Product	Roast	Flavour/Acidity	Body	Region	Description:
Organic Peru	Medium (2)	Fruity Winey/Moderate	Medium	Peru	Grown on the slopes of the Andes in Peru by native Inca farmers. This coffee has a fruit aroma and a winey flavour.
Organic Mexico	Medium (2)	Rich Floral/Moderate	Medium/ Full	Mexico	The Full City (Medium) roast accentuates its richness, creating a complexity that is rare among Mexican origin Arabica coffees.
Organic Sumatra	Medium (3)	Earthy/Low	Full	Sumatra	Mildly earthy aromas and hints of caramel enhance this chocolatey coffee.

Dark Roast:

Product	Roast	Flavour/Acidity	Body	Region	Description
Organic Full City	Dark (5)	Rich/Low	Full/ Heavy	Colombia	A satisfying mix of bittersweet chocolate and cashews. A well-balanced and flavourful cup.
Organic Kodiak	Dark (4)	Rich/Spicy/Low	Very Heavy	Brazil, Indonesia	One of our most popular dark roasted blends. Heavy Spicy flavour with a pleasant, lingering aftertaste.

* Note: Roast number scale=1-Light, 6-Dark