A HISTORY *of taste*

MOKADOR

• 100% STRAORDINARIO •

RESPECT

Since 50 years we select, roast, pack the coffee respecting the highest's levels of market quality. Because, for us, respect among all the values, is the most extraordinary.

Like our coffee.

BECAUSE OUR COFFEE IS SPECIAL

Mokador roasting company was created 50 years ago in Faenza: everything started from a family passion with an espresso at bar and then, opened itself to the project of single packed coffee as to always guarantee an excellent espresso anyway and everywhere it is prepared. Mokador choses only the best plantations in the world by frequent journeys to the producing Countries. All the single origins are checked and tested before the shipments and, even more, the certified transformation process guarantees a meticulous quality check.

The roaster master, then, sets properly the roasting level specific per each single origin and checks constantly the relative process. Blends are created by the roaster master and by the Mokador panel team thanks to a continuous development and market trend research. The mission of this professional team is to always guarantee the Mokador high quality standards of its products.

TASTING SESSION

the sight

The first step is to “look at the coffee”, appreciate the texture, the color shades, the cream and its soft and velvety aspect. In the Mokador Arabica you notice the perfect texture and the soft golden cream color, in the Cremoso the monk’s frock color and its thick consistency, in the Aromatico the hazelnut color of the cream and its velvety consistency.

the smell

The second step is approach coffee and appreciate its smell, its inebriating chocolaty notes, its delicate suggestions of flowers and fruits.
Only the best qualities of coffee allow to fully appreciate perfumes and suggestions connected with their origins.

IN ALL THE SENSES

the taste

At this stage you are ready to taste and slowly savor all Mokador blends. Enjoyed without sugar, you can fully appreciate the taste, the softness and the sparkling notes of Arabica variety.

the aftertaste

Coffee is finished but its effect on the senses is not ended yet.
The perfumes and the tastes are persistent leaving a pleasant souvenir with a deep and intense sensation.

COFFEE IN CAPSULES BENEFITS

The Mokador self-protected capsule, sealed hermetically with a certified process, isolates the coffee from air, light and humidity, keeping the freshness and the aroma until the tasting time. The coffee blend is carefully prepared as to obtain the best result from such packaging. The Mokador capsule obtained the certified food eligibility according to the most severe EU food requirements and also the raw capsule material guarantees the safety of the espresso machine.

THE RANGE OF NESPRESSO®* COMPATIBLE CAPSULES

* THE TRADEMARK IS NOT PROPERTY OF MOKADOR SRL OR OTHER CONNECTED COMPANIES.

aromatico

FLORAL AND COCOA AROMA

Classic coffee blend with an aromatic and velvety taste. Consisting of a harmonious balance between Coffea Arabica and Coffea Robusta, selected by Mokador from the most prized species. Identifiable in the cup by its regular structure and the hazel colour of the cream. The taste is rounded with a fair body and a note of acidity deriving from the precious varieties of Arabica coffee in this product. The rich aroma suggests notes of flowers and cocoa.

cremoso

BAKED BREAD AROMA

Rounded and full bodied coffee blend, consisting of species of Coffea Arabica and Coffea Robusta, decisive in taste and syrupy nature. In the cup it evidences a thick texture and a dark-brown colour. It is a coffee with a spirited and lively personality. The body is intensely structured. The aroma emanates and intense perfume of roasting.

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arabica

FRUITY AND COCOA AROMA

Blend of sweet tasting aromatic coffee consisting of a selection of prized varieties of Coffea Arabica from the best plantations in Central and South America. In the cup it is identified by a silky structure and the golden colour of the cream. Acidity is appreciable and marked, typical of the best varieties of Arabica Coffee. The body is delicate while the aroma ranges from floral to fruity notes with an aftertaste of citrus and cocoa.

decaffeinato

AROMATIC AND FLORAL AROMA

Blend of light and aromatic coffee. Consisting of the most prized varieties of Coffea Arabica and Coffea Robusta, decaffeinated with the traditional method which leaves the aromas unaltered, guaranteeing total absence substances extraneous to natural coffee and a caffeine content of less than 0.1%. Identified by a dense and regular structure and the hazel colour of the cream. Delicate acidity. The body is pleasantly rounded. The aroma remains exactly in line with a classic espresso, perfumed and intense.

discover more on

MOKADOR.IT

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