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Ordering Coffee for the GS Group's Coffee Machine

This page will be used for ordering coffee for the GS coffee machine. You can order coffee in units of 10 capsules (=1 box). Most varieties or flavours are espresso type coffees, but there are also a number of "Lungo" type coffees intended to be drunk in a large cup. Espresso type coffees are subdivided into normal espressos and "pure origin" types. The price per box is currently CHF 5 for espresso varieties and CHF 6 for pure origin and lungo varieties.

Ordering List

Order No 5: Will close on Tuesday 10 November (after the group meeting)

This order is closed (800 capsules ordered. Delivery expected for next Tuesday 17/11/2009)

Add your name to the list.

- Andrew: 5x Indriya, 5x Arpeggio, 5x Rosabaya de Colombia, 5x Dulsão do Brasil
- Gerhild: 8 x Roma, 2 x Ristretto
- Lukasz: 1x Dulsão do Brasil, 1x Capriccio, 1x Fortissio Lungo
- Massimo: 5x Indriya, 5x Rosabaya de Colombia, 5x Dulsão do Brasil
- Dan: 5x Indriya from India, 5x Rosabaya de Colombia, 5x Arpeggio
- Massimo P: 2x Indriya from India, 2x Rosabaya de Colombia, 3x Dulsão do Brasil, 2x Capriccio, 1x Singatoba (It's new)

Available Varieties

Here is a current list of the different coffees and their intensity from 1 to 10 (according to Nespresso) with 10 being the strongest:

Name	Intensity	Marketing Hype
Pure Origin Varieties		
Special Club 2009 - Singatoba	8	This Blue Batak Arabica from Sumatra is a full-bodied espresso revealing both fruity, slightly acidic notes and sweet woody aromas.
Indriya from India	10	This full-bodied espresso is a blend of Arabica and Robusta from Southern India. Its sustained but quick roasting balances its strong character, bringing out cocoa notes and spicy notes of cloves, pepper and nutmeg.
Rosabaya de Colombia	6	From a soft base, this blend of Colombian Arabicas reveals typical notes of red fruit jam reminiscent of winey flavours. Grown on small Colombian plantations, the coffee is hand-picked and prepared using the wet method. Split roasting accentuates the fruity notes and acidity whilst bringing body to the coffee.
Dulsão do Brasil	5	With its sweet notes of cereal, malt, honey and maple syrup, Dulsão do Brasil's combination of separately roasted yellow and red Brazilian Bourbon coffees forms a roundness on the palate. These varieties are treated with the semi-dry method so that the pulp from the coffee cherry adds sweetness to the coffee bean.
Espresso Varieties		
Ristretto	10	Strong in flavour and body, Ristretto combines the best South American Arabicas, from countries such as Colombia and Brazil, East African Arabicas famous for their citrus flavour, and a touch of Robusta for added zing. The slow

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		split roasting of the beans creates a contrasting bouquet, bringing together subtle fruity and acid notes, with intensely roasted and chocolate notes.
Arpeggio	9	Arpeggio receives its distinctive character and full body from a blend of Central and South American Arabicas. The long roasting develops each origin to produce an intense bouquet, combining roasted, woody, and cocoa notes.
Roma	8	A subtle balance between strength, depth and finesse, Roma is distinguished by its woody and roasted notes. Central and South American Arabicas combined with Robusta are lightly roasted to preserve the delicate aroma of the blend. Roma is the ideal coffee for those looking for an espresso that is short, but mild.
Decaffeinato Intenso	8	Decaffeinato Intenso is a strong espresso with a dense body and subtle notes of cocoa and toasted cereals. The marriage of South American Arabicas with a touch of Robusta undergoes a short, intense roast, which intensifies the flavours, and highlights the strength of the blend.
Livanto	6	This blend of Central and South American Arabicas is a medium roast which reveals a round and balanced bouquet. It evokes the scent of freshly roasted coffee and combines caramelised and roasted notes with a light fruitiness.
Capriccio	5	Capriccio is an espresso with a balanced bouquet, a light acidity and a typical cereal note. It is composed of an ideal mix of Arabicas from South American countries including Brazil and a touch of lightly roasted Robusta.
Volluto	4	Pleasantly aromatic, Volluto has a rounded body, with sweet biscuit and fruity notes. A combination of Brazilian and Colombian Arabicas, its fine character is revealed by a light roast. Volluto is 100% sourced from the Nespresso AAA Sustainable Quality™ Program, a farmer- support initiative co-managed with the Rainforest Alliance.
Cosi	3	A blend of East African, Central and South American Arabicas, lightly roasted to preserve the fragile citrus note, creates the personality of Cosi. Its light body helps reveal a refreshing lemony note.
Decaffeinato	2	A light and subtle decaffeinated coffee, this Grand Cru elegantly marries the notes of red fruit, dried fruit and cereals. A perfect composition of several South American Arabicas, notably Colombian, and a touch of lightly roasted Robusta. Decaffeinato is a very mild espresso.
Lungo Varieties		
Fortissio Lungo	7	This full-bodied Lungo is characterised by notes of dark-roasted beans. A blend of Central and South American Arabicas with a hint of Robusta, Fortissio Lungo offers a delicious bitterness and depth on the palate.
Finezzo Lungo	3	This light and thirst-quenching Lungo expresses a floral bouquet of jasmine, orange blossom and bergamot. A lightly roasted blend of floral East African Arabicas and aromatic Arabicas from South and Central America, Finezzo Lungo is lifted by a touch of acidity.
Vivalto Lungo	4	A complex yet balanced marriage between South American Arabicas cultivated at high altitude, such as “Cerrado” from Brazil, and an East African Arabica. Vivalto Lungo combines roasted and subtle floral notes. Split roasting of the beans enhances the character of each origin.
Decaffeinato Lungo	5	The dense body of Decaffeinato Lungo envelops its toasted and cereal notes. With just a touch of carefully selected Robusta, the finest Arabicas from Brazil and Colombia are slowly and gently roasted to magnify the toasted notes.

Old orders (completed)

Order No. 4: Deadline Sunday 30 August 23:59

This order is closed - 500 capsules ordered!

To order append to and edit the following list. On Monday morning I will start to order unless we have not reached 20 boxes which is the minimum for free shipping. The order should then arrive on following Wednesday

- Andrew: 5x Indriya, 5x Arpeggio, 5x Rosabaya de Colombia, 5x Dulsão do Brasil
- Roberto: 5xRistretto, 5xArpeggio
- Gerhild: 3xRoma
- Patricia: 3xRoma, 2x Rosabaya de Colombi
- Antonio: 4xArpeggio, 2x Indriya
- Renato 2x Ristretto

Order No. 3: Deadline is Friday 12 June 15:00

This order is closed - 1000 capsules ordered!

To order append to and edit the following list. On Friday I will start to order unless we have not reached 20 boxes which is the minimum for free shipping. The order should then arrive on following Tuesday.

- Andrew: 3x Indriya, 4x Arpeggio
- Ale: 4x Arpeggio
- Andrea: 4x Ristretto
- Simone: 6x Indriya from India
- Gerhild: 4xRoma, 4xArpeggio, 1xRistretto
- Jamie: 4*Ristretto, 4 of each pure origins variety, 2 fortissimo lungo.
- Nicolo: 2*Indriya
- Massimo: 3x Indriya, 2x Ristretto, 2x Rosabay, 2x Dulsão, 1x Livanto
- Roberto: 4xRistretto, 2xArpeggio
- Carlos Mestre (summer student): 2x Rosabaya, 2xRoma
- Maciej: 2x Indriya from India, 2x Dulsão do Brasil, 1x Fortissio Lungo, 1x Ristretto, 1x Apreggio, 1x Roma, 1x Cosi, 1x Livanto
- Antonio: 2x Indriya, 2xRistretto, 4XRoma

-- AndrewMaier - 10 Jun 2009

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