

Avatar: Chris, 45 years old, works in construction. Square face, pointy nose, long goatee, big and chubby, 6'3", 230. Drives a pick up truck. Has a wife, son and a daughter, who have long since moved out and live on their own. Born and raised in the same city. Went to school there then worked in his fathers company until he took it over. Chris is very busy through out the day so he drinks coffee in the morning and in the afternoon.

Dreamstate: Chris loves the aroma of coffee. Chris wants to start drinking coffee without using additives. He knows that this is better for his health. Chris appreciates the process and rituals involved in preparing coffee and wishes he could find a really great way of brewing his own coffee so he can make the best tasting coffee for himself. This would also make him feel good about himself by appreciating the cost-saving benefits of brewing his coffee at home instead of buying expensive coffee drinks, and the health benefits of keeping him away from too much sugar...

Pain: Chris can't take the bitter taste of coffee. A lot of the cafes he goes to for high end coffee, use pour over methods that make it way too bitter for him to drink. The Acidity of heavy dark roasts and bitter roasts cause Chris to have digestive issues giving him bouts of nausea and heartburn throughout the day. Chris also does not want to become addicted to caffeine. He doesn't want to seem like a caffeine junky around the people he works with.

Problem: Chris wants to start drinking his coffee black because of the health benefits but he thinks the taste is bitter and awful. Chris is unsure about which coffee-based drinks to try in order to ease into drinking coffee black or with less additives. Chris has never been exposed to high-quality coffee and a brewing method that can elevate the flavors in coffee and satisfy his desire for a great tasting cup of coffee straight black.

Solution: Chris needs to invest in the right coffee roasts to brew an amazing cup of coffee at his house in the mornings. Chris needs to find a coffee company that owns their own coffee bean farm and uses a unique roasting process unlike any roasting process to produce coffee beans that have distinct flavors so that Chris can find a coffee that isn't too bitter and that he can enjoy without using creme and sugar and any other toppings.

Product: Mikava coffee beans are grown on a 6 hectare farm in 2013 in the Historic Colonial pueblo in Marsella, Risaralda that has been favored by many competitors around the world and took first place in the 2019 Colombian Cup of Excellence. It's a small farm located just outside overlooking the town and three active volcanoes in the center of the Colombian Andes. They believe in hard work, innovative processing,

hundreds of try outs and tuning and tweaking every day to get the various sweetness like peach, apricot, citrus, passion fruit, pineapple, and berries notes in the coffee beans.

SL: The one disastrous coffee making advice you should NEVER follow

There's a hot piece of advice swirling around the coffee community on how to drink coffee all day long without getting the jitters.

Advice that's so blatantly missing the mark that it drives me insane.

And "those baristas" who urge others to "buy light roasts if you want less caffeine" really get on my last nerve.

That tidbit of terrible advice has chased a ton of folks away from coffee over the years.

Buy light roasts...

Sure.

If you like drinking horribly bitter coffee that makes you feel like you're going to have a heart attack all day.

Look, I'll let you in on a secret most coffee lovers don't even really know....

It's got nothing to do with buying light roasts!

In fact it's much simpler than that...

Finding coffee that tastes like hints of chocolate, and raspberry with a touch of honey but doesn't give you the jitters....

Starts by knowing exactly which roasts to buy.

Today I'm going to reveal to you exactly how world champion baristas find and brew 'jitterless' coffee.

A secret that will bring the whole coffee industry to its knees.

And trust me, they're racing to shut down any information about this.

Which means this little secret that can produce that beautiful aroma of freshly brewed coffee, along with the sound of the kettle boiling, and the warmth of a cozy cup in your hands might not be here for long.

If you're truly ready to experience that soft silky liquid that'll fall on your tongue and embrace your taste buds...

[Click here to discover how to brew the bitterness right out of your coffee!](#)

Crank Your Coffee's Flavor To The MAX in Just 5 Minutes!

Bitterness is the REAL weapon of mass destruction to any great coffee experience.

Not the cold shaky jitters running down your spine making you feel like you're freezing to death.

Or the burning stomach acid that you keep burping up throughout day...

Truth is...you're just not using rich and distinct enough coffee beans.

But most coffee lovers don't know where to find these kinds of hidden cocoa gems.

In fact, most just don't have the time...so they settle for the same dry, flavorless instant coffee.

And your local cafes pour over method is barely scratching the surface of a rich cozy beverage that warms you by your fireplace while reading your favorite book.

So let me show you where you can access these rare and valuable gems of the coffee world.

Sweat and hard work go into the process of roasting each and every batch of these high-end cocoabeans.

Making them extremely rare and limited.

So if you're ready to drink a cup of coffee that reaches beyond the stratosphere into realms of flavor that only exist in fairytales...

[Discover how to get your hands on the FINEST coffee on earth](#)