



essence[®]
Let's Coffee





*The smart way
to brew your coffee*



THE THIRD WAVE OF COFFEE

The third wave is a movement which regards coffee as an artisanal drink. It focuses on the highest form of culinary appreciation of coffee. It is bringing forth a new concept of coffee, a new way to savour it, based on a high-quality handcrafted product to sip slowly.

A coffee intended for meditation, a result of excellent care and processes similar to a vintage wine, fine tea or high-quality spirit.



BREWING

Alongside the timeless Espresso, other brewing methods have been developed to enhance the true essence of coffee.

A few of them are:

- The French Press
- The Pour Over
- The cold brew (slow-brewing with cold water)

Unlike the classic bitter taste of the espresso, one can experience sweetness, fruity and floral aromas, chocolate and dried fruit notes in these emerging coffee brewing styles.



SLOW COFFEE

Our purpose is to share the high-quality coffee culture, our aim is to make the best Arabicas available to everyone, and tell you the story of the people and places that make each of our coffees truly exceptional

For us, coffee means passion, collaboration and sharing. It creates a gap in time to fully experience life, to be present and to savour the moment.

Coffe is the essence of a good life.



OUR PROJECT



ESSENSE is the result of years of research in the filter coffee industry. The initial goal was a product that could bring simplicity to an otherwise complex brewing process. That could achieve a perfect cup on a daily basis by anyone.



WHICH FORMAT ?

THE RECIPE

As a master barista does, we optimize the grind and dosage according to the chosen brewing method in order to highlight the notes and aromas of each coffee.

GROUNDtoENJOY

The right amount of ground coffee sealed in a protective atmosphere. A practical solution for an attractive coffee alternative, an always fresh and ready product in order to exalt the aromas of each coffee.



GROUNDtoENJOY

PRATICAL

Ground and portioned for every brewing method: open, pour, filter, and savour the essence of coffee.

FRESH

Single-portion packaged in a protective atmosphere that keeps the aromas: just like freshly ground coffee

TRACEABLE

The story of each coffee kept within the QRcode and on the collectable coffee card that comes with each cup.

SUSTAINABLE

Packaged in a single portion to reduce waste, in a 100% recyclable packaging.



LET'S COFFEE

Everything is ready for an extraordinary brew: our convenient solution eliminates the necessary investment in tools and training so that anyone can easily prepare a perfect cup of coffee with a quick and simple training provided by us.

A variety of options are available in this unique product: each brewing method has its GROUNDtoENJOY.



As coffee is a seasonal product.
Its availability changes depending on the season,
we frequently update our selection to offer you
freshness and quality.

Our selection is roasted
by the best European artisanal roasters.
Their desire (and ours as well)
is that every coffee lover can extract
the essence of these extraordinary coffees in
their cup.



OUR COFFEE SELECTION

It is for you that we are constantly striving to select the best Arabicas from all over the world.

These high-quality coffees share similar traits with their wine equivalents:

they are usually produced in small batches.

they can only be grown in specific regions. (terroir)

they feature different characteristics

depending on the harvest season.

certain vintages on specific regions

create an outstanding result.

This way, we ensure a top-quality and fresh offer throughout the year, depending on the seasonality of each of our coffee selections

Not a simple coffee,

But a new experience in each cup.



THE TYPOLOGIES



BLENDS

Blends created in order to obtain the perfect balance between the coffees that compose it.



SINGLE ORIGINS

Coffees grown in specific geographical areas which peculiar notes can be identified in the aroma, taste and body.



SPECIALTY COFFEES

Vintage coffees with unique fragrances which are high-grown, fully traceable and strictly picked by hand. The Specialty term is given only to the highest-quality of coffees, and it is determined by a panel of SCA judges which award points based on certain characteristics, the minimal score required to be considered Specialty is 80/100.



THE COFFEE LIST

Our coffee selection features a high rotation which provides a complete, versatile and always fresh offering.

You can easily create your own coffee list which will allow your guests to choose their Arabica of choice and their favourite brewing method.

*Our exceptional coffees:
a collection of unique experiences
in the spirit of the new wave of coffee.*



GROUNDtoENJOY FOR YOUR GUESTS

Amazingly suited for the full range of brewing methods, the perfect solution for every type of context and for each tasting occasion.

During a breakfast on the terrace, at the end of a meal at the restaurant, while snacking on a chic pastry shop, or for a fancy cocktail at a Lounge Bar.

Remain in the hearts of your clients, thanks to our retail-ready formats which can be offered at your fine food or souvenir shop



TASTING OCCASIONS

HOTELS AND RESIDENCES

Involve your customers in the breakfast ceremony with the iconic french press.



RESTAURANTS

Offer an unforgettable end of the meal with an extraordinary experience of coffee brewed with the Siphon.



LOUNGE BARS AND CLUBS

Make your menu stand out by offering exclusive Cold Brew based cocktails and freshly brewed coffee on site.



SPA AND WELL-BEING

On the pool deck or during a beauty treatment, enhance those relaxing moments with the delicacy of a flavourful filter coffee.



SHOPS

Delight your clientele in your tailor made workshop by offering a degustation of a filter coffee.



EVENTS

Create unique events with connoisseur coffee experiences.



RETAIL SHOPS

The simplicity of use and the single-dose format make GROUNDtoENJOY an ideal product to take home.





BREWING METHODS

Filter coffee can be prepared with diverse brewing methods that utilize different extraction principles. There are 4 main extraction principles:

PERCOLATION

Hot water is percolated through a bed of ground coffee that's contained in a filter.

PRESSURE

The manual pressure generated by this method favors coffee extraction.

IMMERSION

In this brewing method, coffee grounds are left to infuse in hot water before being filtered.

COLD BREW

Coffee is extracted slowly and gently by using cold water and/or ice.



FRENCH PRESS



This method utilises the immersion principle; coffee is infused in hot water for a few minutes and then is filtered by pressing the plunger.

Really easy to use,
it brews an aromatic and full bodied coffee
perfect for breakfast or as a meditation coffee





POUR OVER DRIPPER AND V-60

This method utilizes the percolation principle: which consists of pouring hot water over a bed of ground coffee that's contained in a filter. The water then flows through the coffee extracting its properties.

It's considered the king of filter coffee. It brews an aromatic coffee with well defined notes. Ideal to be enjoyed during breakfast or with friends.

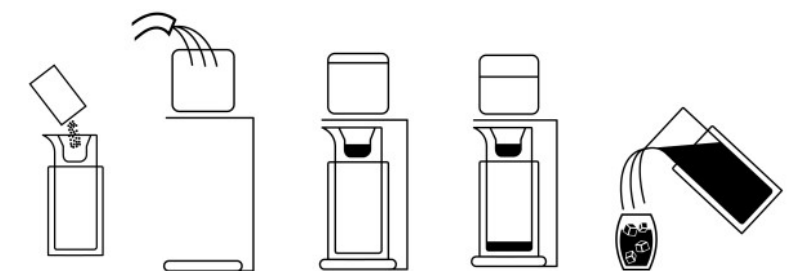




COLD BREW

A slow dripping of cold water over coffee grounds that gradually extracts all of the aromas.

Cold brew offers a fresh and thirst-quenching drink that allows you to experience the whole range of flavours of your coffee. Flat, on ice, with nitrogen for the « nitro coffee », or in creative cocktail recipes of the new coffee mixology trend.

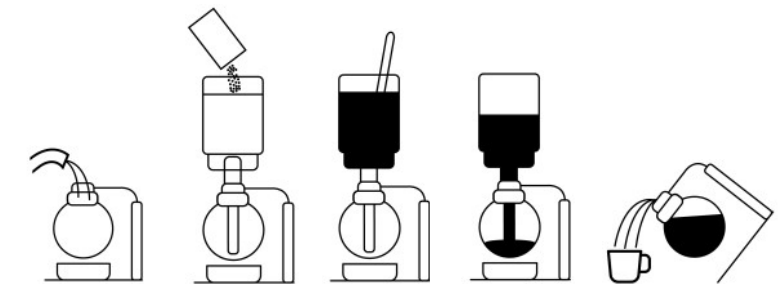




SYPHON

A very picturesque brewing method: the void created in the lower bowl when the heat source is switched off vacuums the infused coffee in the upper part through the filter.

It is the most spectacular brewing method, the vacuum coffee maker is ideal to amaze your guests at the end of the meal by offering a sweet and delicate coffee.





OUR PRODUCTS

COFFEES



GROUNDtoENJOY ROLL BOX

Single serving packs of GROUNDtoENJOY in a roll box format. The boxes are stackable to optimise storage.

Available for all our coffees,

Serving quantities vary according to the coffee and its brewing method.

From 12 to 18 single serve doses.



GROUNDtoENJOY TASTE PACK OR STARTER PACK

Single serving packs of GROUNDtoENJOY in a Starter format for a single coffee, or a Taste format for a tasting experience. Small boxes for the boutique of the hotel or your retail shop.

Your customers can come back home with the coffee they enjoyed during their stay in your hotel.

Available for all our coffees,

Serving quantities vary according to the coffee and its brewing method.

4 or 5 single serve doses.

ACCESSORIES



THE COFFEE LIST

Perfect to explain your coffee suggestions and guide your guests in their coffee experience.

The menu's cover was studied to feature a list easily customizable in the aim of showing an always updated list.

Box with 10 pieces



COFFEE CARDS

Collectible cards coming with each cup of coffee.

They will guide your guests during their tasting and help them discover the origins of these amazing Arabicas.

The quantity will vary according to the number of single servings.

BREWING EQUIPMENT



FRENCH PRESS CHAMBORD - BODUM®

French Press, original and iconic with its classic design from the 50's. Borosilicate glass carafe and stainless-steel structure. Dishwasher safe.



COLD BREW DRIPPER BRRREWER - ESSENSE®

Innovative system for cold brewing with a compact and pure design. Perfect to extract amazing cold brew coffee: simultaneously delicate and intense.

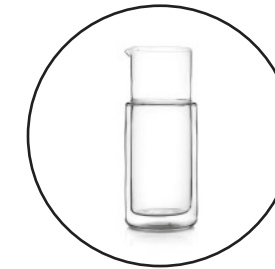
Winner of the Best Of competition at Parisian fine food fair Gourmet Sélection 2019



SYPHON SOMMELIER - HARIO®

Smart designed syphon from the Japanese manufacturer Hario. Capacity 5 cups, 600ml. Essential coffee brewer to amaze your best customers at the end of a gourmet meal.

SERVICE ACCESSORIES



SERVICE CARAFE EMMA - ICHENDORF®

A great Pour Over coffee container. You can serve the drink and leave this elegant carafe on the table so that the customers can enjoy their coffee while still hot.



GLASS KRONOS - KINTO®

Double walled glass, useful for cold or hot drinks. Elegant design to highlights our amazing Arabicas. (capacity 250 ml).



TRAY LT - KINTO®

Bring everything you need to your customer's table in an elegant way, with this non-slip bamboo tray.

All our products and prices available on our brewing catalogue.



Professionnal catalogue ENG 2019

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Let's Coffee

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