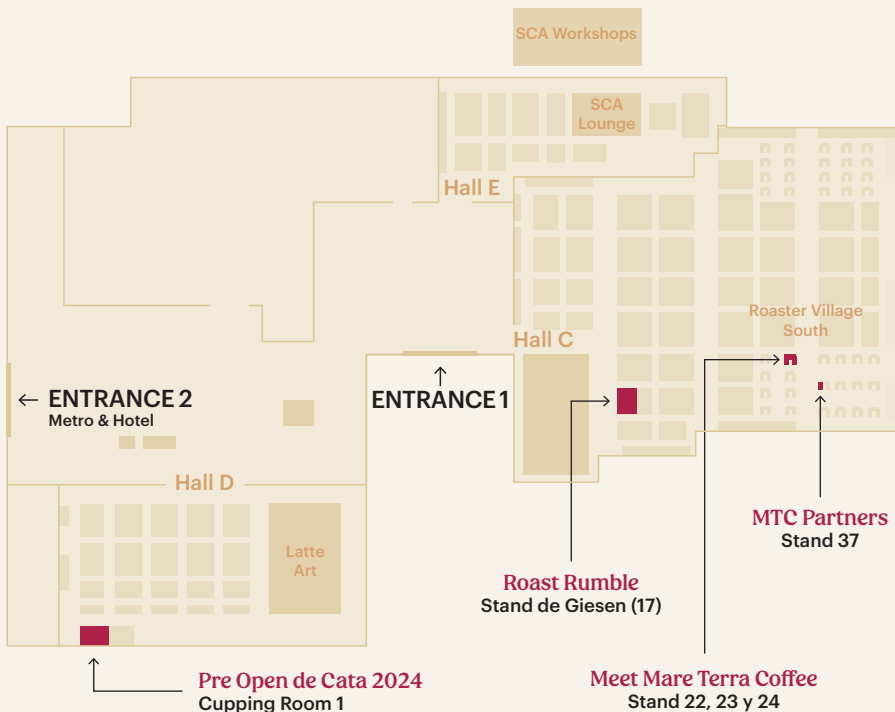


You can find us here!



MareTerra Coffee

World Of Coffee Copenhagen

27th, 28th & 29th June - 2024



20 Open 24 de cata

SAVE THE DATE! The next Open de Cata in Barcelona is confirmed for October 25th and 26th. Don't miss it!



Register in our website

Contact

mareterracoffee.com
[@mareterracoffee](https://twitter.com/mareterracoffee)

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(+34) 936 363 947



Check all the
activities here!



1. Try & Buy - Mare Terra Coffee

Roaster Village South (Stand 22, 23 y 24)

Our team has organized several tastings for you to visit our stand and cup the coffees developed by our R&D Department and our partners from the latest harvests in Africa and Central America. Come taste and buy our new offerings!

Here is the agenda for the tastings. We look forward to seeing you!

Thursday 27/6

10:00 - 11:30h
CUPPING 1
Traditional Processes:
Africa vs The Americas

12:30 - 14:00h
CUPPING 2
Traditional local
varieties: Central
America

15:00 - 17:00h
ACTIVITY 1
BESTBrew Cup

Friday 28/6

10:00 - 11:30h
CUPPING 3
Coffee variety mix
bag: Central America

12:30 - 14:00h
CUPPING 4
«SL28 Trip » Recipes
Kenya & El Salvador
MTC Recipes

15:00 - 17:00h
ACTIVITY 2
Memory Match
MTC Processes

Saturday 29/6

10:00 - 11:30h
CUPPING 5
GPT Coffee Symmetry

12:30 - 14:00h
CUPPING 6
Mare Terra Funky
Coffee

15:00 - 17:00h
ACTIVITY 3
Datterra & Craft
Beer Pairing

More info about the activities in our website. Some of them requires to sign up.

2. Mare Terra Coffee x Partners

Roaster Village South (Stand 37)



Relationships with our partners and customers are very important to us. Our objectives include developing activities, collaborating, offering advice, and connecting the various players in the coffee chain

You can chat with our MTC HOMIES while enjoying some of the best filter coffees and espressos of the event. Come and say hello!

3. Roast Rumble

Giesen (Stand CD 17)

We are excited to announce the second edition of the Roast Rumble, an exhilarating coffee roasting championship organized by Mare Terra Coffee and Giesen Coffee Roasters, happening on June 27th and 28th. Don't miss it!

Thursday 27/6

10:00 - 11:00h
Mini Master Class: Sample Roasting
with Axel Simon (Q-Lab Director)

11:00 - 17:00h
Participants Roasting Aession
(They will have 30 minutes to
roast their 2 samples).

Friday 28/6

14:00 - 15:30h
10 Coffees Cupping:
First Qualifying Round

15:30 - 16:00h
Selection of the 5 Finalists

16:00 - 16:30h
5 Cupping coffees: Finalists

16:30 - 17:00h
Winners Announcement

4. Pre Open de Cata 2024

Cupping Room 1

The Open de Cata is a coffee tasting championship held in Barcelona, featuring tasting, sensory memory, and triangulation. This year, we're organizing a preliminary round for selection and classification. Don't miss it!



Saturday 29/06

11:30 - 12:00h Presentation

12:00 - 12:50h Calibration & sensory memory

12:50 - 13:30h Comments and comparison of results

13:30 - 14:30h Public cupping

PRICE: 120€.
MAXIMUM PARTICIPANTS: 15 PAX

PRIZES
Ticket +
Accommodation
Open de Cata 2024
(Barcelona)