

COLD DRIP COFFEE

While it's dark outside and the city sleeps, our coffee is slowly being extracted. We hand-built our cold drip system to provide precisely controlled extraction for the smoothest flavour.

SMOOTH TASTE

Our cold drip is extracted at 3 degrees using a truly cold process and triple filtered to produce a crisp clean coffee without bitterness or acidity.

CONVENIENT

Kept refrigerated our products offer several months shelf life. Once opened they keep for two weeks so it's easy to always have delicious coffee ready to drink!

GREAT VALUE

Our coffee is excellent value with the equivalent of 10 shots per 500ml bottle, or a quick double-shot in our 100ml variety.

DELICIOUS FLAVOUR

We carefully selected our beans and roast to complement our cold drip process and deliver a wonderful mix of caramel, chocolate and almonds.

CONTACT

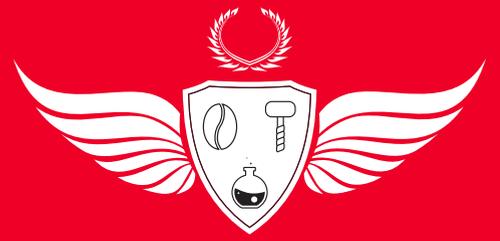
Anita Brodian

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6 x 500ml bottles per carton. 12 x 100ml bottles per carton.

Minimum order 2 cartons. Free Melbourne metro delivery.



DARK CITY FOUNDRY

- Smooth flavour
- No bitterness or acidity
- No sugar or preservatives
- 10 hour true cold drip process
- Just freshly ground coffee and filtered water
- Suitable for vegans
- Proudly made in Melbourne
- 10 serves per 500ml bottle
- Perfect for espresso martinis!





DECAF COLD DRIP

Our decaf cold drip coffee is a smooth delicious coffee that can be consumed any time - day or night! We've chosen a single origin Ethiopian bean that goes through a Mountain Water Process to decaffeinate it without the use of harsh chemicals while still preserving its amazing flavour.

Our decaf coffee has a smooth chocolate flavour with just a hint of citrus and a beautiful creamy finish. It's a great option for those who may be caffeine sensitive, avoiding caffeine, or who just want to drink a coffee later in the day.

It's 99.8% caffeine free according to our lab testing, so you can enjoy all the cold drip coffee flavour with none of the caffeine.



ABOUT COLD DRIP COFFEE

Cold drip coffee is produced by slowly percolating chilled filtered water through freshly ground coffee over many hours. It's thought that a version of cold drip coffee originated with Dutch sailors in the 17th century.

With the cold drip process the coffee grounds are never soaking in their own infusion (an important differentiation with cold brew coffee), instead fresh water flows slowly but continuously through.

Without the use of heat cold drip can successfully extract a sweeter flavour from the coffee bean, highlighting the deepest of chocolates, caramels and spices or the lightest fruit with a texture unlike any other brewing method.

"Dark City Foundry's cold drip coffee is beautifully rich and always smooth - it has quickly become a mid-morning favourite."

- Annie

"I firstly wanted to praise you for great coffee! We went through all our bottles quicker than we thought, so very yummy and a great afternoon swig."

- Pascal

Proudly made in Melbourne!