

EVOLUO FACT SHEET

NESPRESSO REFRAMES HOW YOU SEE COFFEE

Nespresso once again reframes the perception of coffee with the *Evoluo* machine, which expands the *VertuoLine™* machine range and features an updated style and added convenient features.

The *VertuoLine™ Evoluo* produces large-cup coffee and authentic espresso using revolutionary *Centrifusion™* technology. This unique and innovative technology guarantees each cup of coffee is brewed to perfection and finished with a silky and generous crema - a sign of world-class coffee - representing unprecedented quality.

INTELLIGENT FEATURES

- *Centrifusion™* technology to gently and fully brew both large-cup coffee and authentic espresso
- Barcode reading technology allows for precise extraction for blend-specific brewing to reach the perfect cup. The system reads 5 different parameters: cup size, temperature, rotational speed, flow rate and time the water is in contact with the coffee
- One button operation for simple and convenient brewing
- Cup sizes: 8 oz for coffee and 1.35 oz for espresso
- 5 adjustable cup positions for coffee, espresso, cappuccino and milk-based recipe glasses
- Fast heat up time of 15-20 seconds
- Automatic OFF mode after 9 minutes of non-use



EVOLUO DELUXE

- Water tank capacity: 54 oz.
- Chromed cup support with engraved logo
- Chromed handle
- (W x H x D) 9 x 12.2 x 12.3 in.
- Machine weight: 11 lbs
- Colors: Titan, Silver and Piano Black
- Suggested Retail Price: \$249.00



EVOLUO

- Water tank capacity: 40 oz.
- Cup support in black plastic
- Handle in black
- (W x H x D) 7.9 x 12.2 x 12.3 in.
- Machine weight: 10.8 lbs
- Colors: Cherry Red and Grey
- Suggested Retail Price: \$199.00



AVAILABILITY

VertuoLine™ Evoluo is available as of October 1, 2015 at Nespresso Boutiques (New York, Miami, Boston, San Francisco, Beverly Hills, Dallas, Newport Beach and Tysons Corner), Nespresso Boutique-in-Shop locations, at select fine retailers, through the Nespresso Club (1.877.964.6299) and at www.nespresso.com.

COFFEE FACT SHEET

The *VertuoLine™ Evoluo* uses the same intelligent and innovative technology to deliver both large-cup coffee and espresso. The *VertuoLine™* machine range features its own line of *Nespresso Grand Cru* capsules, with 10 large-cup coffees and four espresso blends, sourced from the top 1-2% of the world's finest coffee beans. The 14 Grands Crus are ranked from 4 to 11 on an intensity scale, and feature a variety of distinct flavor notes to suit any mood or preference.

TOPPED WITH CREMA

The innovative *Centrifusion™* technology of the *VertuoLine™* machine range offers a completely new way of experiencing freshly brewed coffee. The system's extraction delivers a smooth large-cup coffee or espresso with a high quality aromatic profile, distinguished by a silky and generous crema. Crema is a naturally formed foam of coffee and air which preserves coffee aromas, enhances taste and signifies world-class coffee.

PRICING

- *VertuoLine™* espresso is priced at \$.85 a capsule, \$8.50 a sleeve
- *VertuoLine™* large-cup coffee is priced at \$1.10 a capsule, \$11.00 a sleeve

COFFEE



INTENSO

Unexpectedly thick and dense, *Intenso* has the strength and flavor of an Italian espresso, but the size of a large-cup coffee. Brown sugar and strongly toasted notes bring a singular signature to this dark roasted coffee made of Guatemalan Robusta and Central and South American Arabicas. With milk, this blend keeps its strength and enriches it with brown caramel notes. Intensity: 9



STORMIO

Stormio's myriad aromas stem from its highly roasted Nicaraguan and Guatemalan Arabica coffee beans that evoke spicy, woody and cereal notes. Adding milk softens the intensity of Stormio, but distinct roasted notes remain. Intensity: 8



ODACIO

Odacio is a full bodied coffee with cereal notes accented by a slight East African fruitiness. Adding milk softens the flavor, bringing dairy, sweet notes. Intensity: 7



MELOZIO

Fine quality Brazilian Bourbon and Central American Arabicas are lightly roasted to create a rounded coffee that is smooth and perfectly balanced. Adding milk opens up the softer, sweeter sides of the coffee, enhancing the biscuity notes. Intensity: 6



ELVAZIO

A fragrant blend of fine Arabica coffee beans from South America, lightly roasted to release abundant flavors, in a coffee full of light fruity notes. With milk, the fruitiness fades to reveal a much creamier brew, with cereal and caramel notes. Intensity: 4



CARAMELIZIO

The perfectly balanced, lightly roasted Brazilian and Central American Arabica coffee beans evoke delicate notes of caramelized sugar and subtle scents of vanilla. Adding milk enhances sweet brioche notes in a mellow texture. Intensity: 6



HAZOLINO

A blend of slightly roasted Brazilian and Central American Arabicas infused with a hazelnut flavor which creates a smooth, balanced coffee that is sweet to the taste with a distinct, nutty aroma. Adding milk adds a hint of praline to the original hazelnut flavor. Intensity: 6



VANIZIO

The flavor of vanilla brings a velvety layer of taste to the roundness found in this smooth and balanced blend of Brazilian and Central American Arabica coffee beans. With milk, Vanizio becomes creamy and biscuit, for a gourmand break. Intensity: 6



DECAFFEINATO

Created from Costa Rican and South American Arabicas, the Decaffeinato blend is deliciously rounded and smooth. This coffee is rich in flavor, with generous malted and cereal notes. The addition of milk establishes a new balance of flavors, releasing notes reminiscent of fresh nuts. Intensity: 6



**HALF
CAFFEINATO**

This perfect marriage of caffeinated and decaffeinated Arabicas, mainly from Brazil and Africa, displays a smooth texture and medium intensity, with delicate hints of biscuit. Maintaining its light, sweet character, milk opens up new dimensions of Half Caffeinato, as caramel and nutty notes are also brought into play. Intensity: 5

ESPRESSO



DIAVOLITTO

Made with highly roasted Robusta and Brazilian Arabica coffeebeans, with an aroma that hints at oak wood and leather, balance is achieved with a creamy texture. Intensity: 11



ALTISSIO

A highly roasted full-bodied Espresso is made with Arabicas from Costa Rica and South America. The hint of Robusta contrasts with smooth cereal notes and adding milk complements its natural full body. Intensity: 9



VOLTESO

Voltesso is a balanced round coffee that reveals biscuit notes and pronounces a distinctly sweet aroma thanks to its South American Arabicas. For an even smoother result, blend Voltesso with milk for a delicious new take on this Espresso. Intensity: 4



**DECAFFEINATO
INTENSO**

An intense Decaffeinato Espresso made with Columbian and Brazilian coffees subtly blended with fine Asian Robusta to create harmony, releasing cocoa and fruity notes. Add milk for a sweet taste and creamy texture. Intensity: 7