

Sugarcane Decaf



October Release

Colombia

Strawberry // Vanilla Bean // Clove

Even with our decaf offering, we take our passion for transparency and flavor seriously. We find that the ethyl acetate decaf process produces coffees with a warm, cozy feel and a distinct berry note.

Altitude: 1600-2000 m
Process: Washed, Ethyl Acetate
Cultivar: Caturra, Castillo,
Colombia

The ethyl acetate used to decaffeinate these beans comes from sugarcane. Decaffeination is usually only profitable on a huge scale at one of a handful of plants located around the world, mainly in Europe. This means more time and more fuel. Our EA decaf starts with a Colombian coffee and is decaffeinated in the same country, producing a much lower carbon footprint. Also, it tastes great.

