



DeCAF

Flavour notes

ORANGE / ALMOND / CHOCOLATE



This unique decaf combines green coffees from various provinces of Colombia, unified by exporter Caravela and decaffeinated in-country by Descafecol. Three-quarters of the blend is anchored by coffee from Asprocaes, a producer cooperative in La Florida, Nariño province. The blend is topped off with a dash of selectively purchased lots from individual producers from Huila and Caravela's own Cauca-based demo farm, Finca Belgravia. While Nariño is known in speciality for producing slightly fruitier coffees, we think this lot's flavour comes instead from Descafecol's signature sugarcane-derived ethyl acetate decaffeination. Expect a rich cup with round mouthfeel and characteristic almond notes - perfect for a sweet yet distinctly Colombian espresso.

Country **COLOMBIA**

Region **NARIÑO, CAUCA & HUILA**

Producers **ASPROCAES & SMALLHOLDERS**

WE RECOMMEND THE FOLLOWING RECIPE:

Dose: **19 GRAMS** / *Brew temperature:* **201°F-202°F/94°C-94.5°C** /

Brew time: **28-30 SEC** / *Brew weight:* **38 GRAMS**

Harvest **MAY-AUG** / *Variety* **CATURRA, CASTILLO, COLOMBIA** / *Process* **WASHED, ETHYL ACETATE PROCESS** / *Altitude* **1500-1950 MASL** / *Landed* **NOVEMBER**