Naccaf Peru Swiss water

BERRY, TOFFEE, NUT BRITTLE

Apercup

Coffee Info

Members of the CECANOR coop harvest their cherry until around 4 in the afternoon. Striaght after this, cherries are taken, depulped and place in fermentation tanks overnight.

In the morning the coffee is checked for progress and if ready, washed, dried, and taken to Chiclayo to be dry milled, graded and prepared for export.

This particular lot was then shipped to Vancouver, to Swiss Water where they soak the beans and use a green coffee extract to remove the caffeine and none of the flavour.

The Swiss Water process is an organic, 100% chemical-free option for decaffeination. It was discovered in the 1930s in Schaffhausen, Switzerland, and is commercialised by the Swiss Water Decaffeinated Coffee Company Inc, founded in 1988. This method does not require the addition of chemicals, instead relying on a super saturated green coffee solution called Green Coffee Extract (GCE).

To decaffeinate coffee, fresh GCE is introduced to a batch of green coffee. As the GCE is already saturated with all the water-soluble compounds found in green coffee, minus the caffeine, the matching molecules won't diffuse out of the coffee beans—but the caffeine will. The flavour is retained in the beans while the caffeine is removed.

Thanks to some scientific smarts and creativity, it's possible to have decaf coffee that tastes the same – just without the caffeine!

Tasting Notes

Flavour: Berry, Toffee, Nut Brittle.

Acidity: Medium to low

Sweetness: Soft fruit and sweets

Aftertaste: Sweet, lasting

Roast Level: Medium

Region: Northern Peru

Varietal: Bourbon, Catimor,

Colombia, Typica, Villa Sarchi

Altitude: 1000-1800 masl

Process: Washed