



DANCING GOATS COFFEE

COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"


BOB BENCK
GREEN COFFEE BUYER



ROASTERS NOTES

This wonderful offering is a regional blend from the area of Jaen in the Cajamarca region. There are several very small producers that deliver cherry for this lot. The area is very close to the Ecuadorian border and was the first part of Peru to be planted in coffee a long time ago. The farms are remote and difficult to access, and as a result quality has been somewhat inconsistent in the not-so-distant past.

However, times have changed, and high quality has become the expectation not the exception when we think of coffees from Cajamarca.

Harvest season starts in late May and continues until October, which marks the start of the rainy season. This coffee is fully washed, and sun dried. It is a blend of different varieties including Pache, a natural mutation of Typica which is smaller and more compact in stature.

CUP CHARACTERISTICS

"Torta Dulce" is a traditional Latin American dessert. It translates as "sweet cake" and comes in many forms, often layered with a sweet cream filling and powdered sugar. It is simple, sweet, and delicious. Our "La Torta Dulce" is the coffee take on this dessert. We find these same flavors of sugar, cocoa, sweet cream, and cinnamon all wrapped up into a delicious cup of coffee. Enjoy!



Limited Edition

Our most celebrated single origin coffees from every growing region around the globe.



PERU "LA TORTA DULCE"

REGION:

Jaen, Cajamarca

CERTIFICATIONS:

Organic

VARIETY:

Bourbon, Caturra, Pache, Typica, Catimor

PROCESS:

Fully Washed

ROAST PROFILE

MEDIUM



BREWING RECOMMENDATIONS:

We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.