



Imperial Reserve
AGUA BLANCA
- COLOMBIA -

AGUA BLANCA
Peak Harvest Micro Lot
- COLOMBIA -

toblerone | wintergreen | old fashioned

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PRODUCERS *Walter & Juvenal Penna*
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REGION *Pedegral, Inza de Cuaca*

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VARIETALS *Caturra, Typica,
Yellow Bourbon*
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PROCESS *Washed*
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ELEVATION *1700-2100 meters*
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Within the well respected micro region of Pedegral lies a small village, Agua Blanca. Cousins Walter and Juvenal Penna are the shining producers of this “jewel in the crown” that is Agua Blanca. In the highest elevations of Agua Blanca both producers operate their own farms and washing stations maintaining the same standards as the other. Beyond their exceptional practices, one of the other secrets to their quality is the combined varietal makeup. Walter produces Typica and Yellow Bourbon while Juvenal grows exclusively Caturra- a combination rarely seen in Colombia. This specific micro lot was separated at the peak of their harvest from other lots over a period of two weeks. With the historic reputation of these cousins as consistently the best producers in this long respected micro region, we are honored to be offering this coffee as our current Imperial Reserve.

Agua Blanca starts with a beautiful, creamy milk chocolate and nut flavor with menthol-like herbaliness that immediately reminded us of Toblerone bars, eucalyptus, and wintergreen leaves before delving the complex sweet fruitiness of a Minnesota classic: the brandy old fashioned. This coffee is full of candied fruit tones such as preserved cherries and orange hard candies with a sparkling white grape acidity. It is the perfect coffee to experience the unique benefits of isolating the highest quality product available.

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Since the inception of Spyhouse in 2000, our primary goals have been to ensure quality, sustainability, education, and a commitment to producing the finest coffee and espresso drinks. This attention, hard work, and dedication to the craft, inspired us to join in the pursuit by beginning our own roasting endeavor in Fall of 2013.

SPYHOUSECOFFEE.COM
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- RETAIL DISPLAY -

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- HOPPER CARDS -

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