



AGUA BLANCA

- COLOMBIA -

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strawberry tart | toberone | shirley temple

PRODCERS *Walter & Juvenal Penna*

REGION *Pedegral, Inza de Cauca*

VARIETALS *Caturra, Typica,
Yellow Bourbon*

PROCESS *Washed*

ELEVATION *1700 - 2100 meters*

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 is the second year we have worked with Walter & Juvenal and are proud to be able to offer their coffees once again. Never have we experienced a coffee carry such a similar flavor profile over two years. The cousin’s skilled farming practices and processing techniques come together to make a consistently amazing coffee that we love both brewed and served as a single origin espresso.

Agua Blanca starts off with sweet fruit tones of ripe strawberry, orange and peach and an underlying menthol-like herbaliness that reminds us of wild wintergreen. Cooling, the cup richens into flavors of milk chocolate and toffee, similar to Toblerone bars. This coffee, just like last year, is full of candied fruit tones such as preserved cherries and orange, which combined with the sweeter wine finish, reminds us of the Minnesota classic - the brandy old fashion. It is the perfect coffee to toast the hard work and continued excellence of those around you.

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

MINNEAPOLIS
SPYHOUSE
COFFEE ROASTING CO
— ESTD. 2000 —

- RETAIL DISPLAY -

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M I N N E A P O L I S
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COFFEE ROASTING CO
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- HOPPER CARDS -

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