

# SPYHOUSE

COFFEE ROASTERS



## PERU CAJAMARCA

Fair Trade & Organic

- CERTIFIED ORGANIC BY MOSA -

### PERU CAJAMARCA

Fair Trade & Organic

Ripe Cherry / Macadamia Nut / Amaretto Fudge

—  
400 Smallholder Farmers  
Jaén, Cajamarca

Washed Caturra, Typica, Catimore,  
Mundo Novo, Pache

**MEDIUM + SMOOTH**

Rony Lavan has spent years putting in diligent effort to increase the reputation of Peruvian coffee, specifically those of the small producers in the Cajamarca region. As a trained cupper, he has been finding the greatest coffees the area has to offer and maintains strong relationships with the farmers responsible for them—many of whom live several hours away in the mountains surrounding Jaén. These great coffees have appeared on the Spyhouse menu for five years now. Last year, Rony took on the role of president at Lima Coffee, an exporting organization he formed to become even more deeply involved in the life of these coffees. In its first year, Lima was able to win the Cup of Excellence establishing the young company's reputation for truly working with the best Peru has to offer.

Cajamarca begins with flavors of ripe red cherries, developing into a soft nuttiness that reminds us of almonds, macadamia nuts, and toasted hazelnuts. As the cup cools, the cherry note develops into plum and a hint of passionfruit with a chocolate fudge notes. This coffee is a very comforting cup, with classic flavors and a smooth body. It is the perfect coffee to stop and enjoy with those close to you.

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945 Broadway St. NE, Minneapolis, MN 55413 | [spyhousecoffee.com](http://spyhousecoffee.com) | [@spyhousecoffee](https://www.instagram.com/spyhousecoffee)

– RETAIL DISPLAY –

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– HOPPER CARDS –

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