

# SPYHOUSE

COFFEE ROASTERS



**ECUADOR**  
**JUAN PEÑA**  
Washed Lot #4

Honeycomb  
-  
Raspberry  
-  
Amaretto

FARM:  
Hacienda La Papaya  
San Lorenzo, Saraguro

ELEVATION:  
2100 meters

WASHED  
TYPICA

Juan Peña's processing methods, as all aspects of his farm, have been meticulously refined through repeated and detailed experimentation. From the moment his seeds begin to sprout, he applies his own innovative touches to just about every element you can imagine. In the past, the most intriguing innovation was his forced irrigation method, which caused hyper-maturation and rapid production. However, this year it is his processing methods that are most special to us. After our Director of Coffee, Tony, won the 2016 US Roaster Championship with one of Juan's mechanically-washed lots, we were invited to return to the farm and help refine the post-harvest practices. We were joined by Piero of Café Imports and together we ran eight total processing experiments, with careful note-taking to determine the two ideal methods for La Papaya. This lot is Process #4, the selected washed method. Following a mechanical de-pulping, it has an additional 15 hours of submerged fermentation which highlights the clarity of his coffee.

Juan Peña's Washed Process #4 starts off with notes of honeycomb and red fruit—primarily strawberries and raspberries. As the flavors continue to develop, sweet almond comes forward, calling to mind frangipane and amaretto. This coffee is very clean and delicate. It is the perfect coffee to inspire you to look at things in a new light.

SPYHOUSE COFFEE ROASTERS

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

— RETAIL DISPLAY —

ECUADOR  
**JUAN PEÑA**  
Washed Lot #4

Elderberry - Marzipan - Aged Rum

Juan Peña's processing methods, as all aspects of his farm, have been meticulously refined through repeated and detailed experimentation. From the moment his seeds begin to sprout, he applies his own innovative touches to just about every element you can imagine. In the past, the most intriguing innovation was his forced irrigation method, which caused hyper-maturation and rapid production. However, this year it is his processing methods that are most special to us. After our Director of Coffee, Tony, won the 2016 US Roaster Championship with one of Juan's mechanically-washed lots, we were invited to return to the farm and help refine the post-harvest practices. We were joined by Piero of Café Imports and together we ran eight total processing experiments, with careful note-taking to determine the two ideal methods for La Papaya. This lot is Process #4, the selected washed method. Following a mechanical de-pulping, it has an additional 15 hours of submerged fermentation which highlights the clarity of his coffee.

Juan Peña's Washed Process #4 starts off with notes of honeycomb and red fruit—primarily strawberries and raspberries. As the flavors continue to develop, sweet almond comes forward, calling to mind frangipane and amaretto. This coffee is very clean and delicate. It is the perfect coffee to inspire you to look at things in a new light.

**SPYHOUSE**  
COFFEE ROASTERS

— HOPPER CARDS —

ECUADOR  
**JUAN PEÑA**  
Washed Lot #4

- Honeycomb
- Raspberry
- Amaretto

FARM:  
Hacienda La Papaya  
San Lorenzo, Saraguro

WASHED  
TYPICA

SPYHOUSE COFFEE ROASTERS

ECUADOR  
**JUAN PEÑA**  
Washed Lot #4

- Honeycomb
- Raspberry
- Amaretto

FARM:  
Hacienda La Papaya  
San Lorenzo, Saraguro

WASHED  
TYPICA

SPYHOUSE COFFEE ROASTERS

ECUADOR  
**JUAN PEÑA**  
Washed Lot #4

- Honeycomb
- Raspberry
- Amaretto

FARM:  
Hacienda La Papaya  
San Lorenzo, Saraguro

WASHED  
TYPICA

SPYHOUSE COFFEE ROASTERS