



CASCARA COFFEE CHERRY TEA



DETAILS

- FARM: Finca La Leona
- COUNTRY: Honduras
- REGION: Santa Bárbara
- ELEVATION: 1550 m.a.s.l.
- VARIETY: Catuai
- HARVEST: 2018



Follow us on social media for updates

@49TH @49THPARALLEL

49thcoffee.com

POMEGRANATE // JUICY

Coffee is a fruit about the size of a cranberry, and traditionally in Yemen and later on in Bolivia, people would dry the fruit and make a hot tea out of it. Cascara means “husk” in Spanish.

José María Lopez has prepared this cascara from their washed processed coffee. After the cherries have been rinsed, the coffee is then depulped of its fruit. As the coffee seeds undergo the rest of their processing, the husks left behind are then placed on raised mesh beds to dry. The cascara is turned frequently and dried for 24 hours. Later on, it is sorted for imperfections and is packed in grain pro bags, which provide a hermetic seal to preserve quality and shelf life.

There is some caffeine content in this tea-like drink, though not nearly as much as coffee. Keep this in mind when you are enjoying it.

BREWING PARAMETERS

TEA AMOUNT: 5g / 1 tbsp
WATER TEMPERATURE: 200°F / 93°C
WATER AMOUNT: 454g / 16oz
STEEP TIME: 5 minutes

49TH
PARALLEL
COFFEE ROASTERS
VANCOUVER