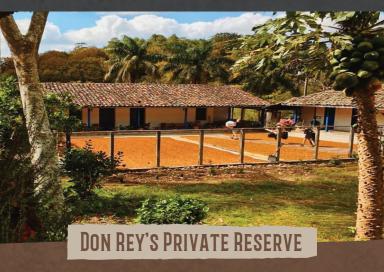
AS CHICA



This Private Reserve is a blend of small lots of different beans bought from local growers in our mountains. Usually these are beans that are bought in fruit, picked by the farmers with their own hands. Because the lots or quantities are so small, it simply doesn't make sense to process the beans on their own varietals.

These beans come from selected growers, usually blends of caturra, bourbon and arabica typica. Grown and processed by each grower, and only blended together in the final steps at the mill, the diversity and complexity exhibited in these lots allows for a range of roast profiles. Don Rey's Private Reserve was named after our grandfather and father because these are beans that they would select themselves as the best ones in our area and would certainly make up their private reserve.



DON REY'S - ROAST PROFILES



BREAKFAST ROAST

Enjoy black, or with milk, Tasting notes: caramelized sugars, soft citrus



CITY/MEDIUM ROAST

Enjoy black, or with milk. Tasting notes: caramel, milk chocolate, nutmeg



VIENNESE ROAST

Enjoy with cream, milk, black. Tasting notes: milk chocolate, golden raisins, smoky pecans.



CONTINENTAL ROAST

Enjoy with cream, milk, black. Tasting notes: chocolate, Tabacco, smoky aftertaste



FRENCH ROAST

Enjoy with cream, milk, black. Our darkest/boldest roast

GROWER-

Mauricio Paguaga

DIPILTO, NICARAGUA

ELEVATION:

1400-1500 M.A.S.L.

YOUR IMPACT:

For the social impact of this coffee visit:

frutosdelcafe.org



BREWING GUIDELINES | For every 1L of water, use 64grams of coffee



AUTOMATIC OR "DRIP" 8g of coffee to 6 oz water



AEROPRESS

17g coffee to 7 oz water



FRENCH PRESS

64g coffee to 30 oz water



CHEMEX

64g coffee to 30 oz water

These guidlines are a great place to start, but we encourage you to tweak, test, and taste to find what suits you and your chosen coffee variety the best.

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