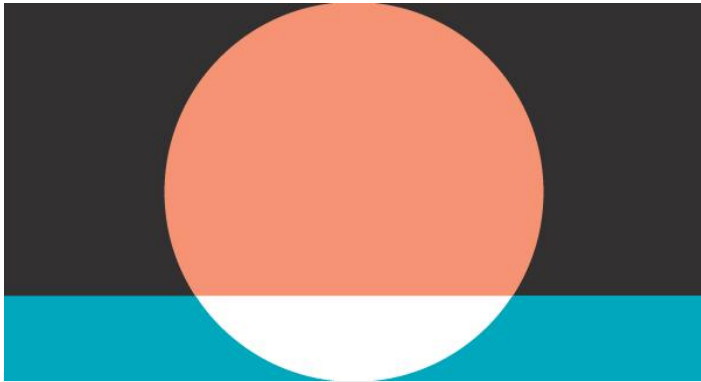


DECAF TOLIMA COLOMBIA

CARAMEL / ALMOND / DARK CHOCOLATE

SOURCING



Origin: 100% Tolima, Colombia Varietal: Castillo, Caturra
Farms: Various Colombia
Producer: Asemprogrope cooperative Process: WASHED
Altitude: 1600-2000 MASL

ORIGIN STORY

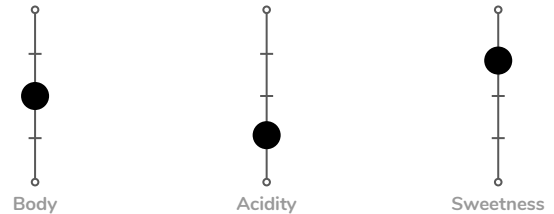
This Mountain Water Process decaffeinated coffee comes to us from the Asemprogrope Cooperative located in Planadas, Tolima in Colombia. The cooperative is organic- and Fair Trade-certified and was founded in 2004. It currently has 32 members—9 women and 23 men who are smallholder farmers.



TOLIMA
COLOMBIA

TASTING

Sugar browning aromatics lead to a smooth body and sweet notes of caramel, almond and dark chocolate.



BREWING

Brew Ratio: 16 : 1 TDS: 1.30
Ext. Yield: 20.5% Rest Time: 7-24 Days

ESPRESSO

In: 19g Out: 36g Time: 28sec TDS: 9.5

***Our Parameters are done with 20g vst baskets and 200°F water

ROASTING

Machine: Loring Kestrel 35 Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

Decaf is a really important part of our menu and we're aiming to develop the roast to satisfy both filter coffee drinkers and espresso lovers alike. We're really looking to highlight this Colombian coffee's inherent sugary sweetness as well as its chocolatey notes and silky body by lengthening the roast and the development time after first crack. We hope you enjoy it!