

EL CERRO

PERU COE #2

HALL OF FAME!

TASTE: Orange blossom, white nectarine & cherry jam. Dense lingering finish.

VARIETY: Caturra

PROCESS: Washed

ORIGIN: San Ignacio, Cajamarca

PRODUCER: Efraín Carhuallocllo Salvador

ALTITUDE: 1900m

ONE MORE THING: Our green coffee sourceress, Wendy, who's sat on her fair share of CoE juries, says Peru's first Cup of Excellence in 2017 was the best Top 10 table she's ever cupped! Meaning 'mountain', El Cerro hails from the lush northern highlands of Peru, & producer Efraín Carhuallocllo Salvador has used organic farming techniques to showcase the true potential of specialty coffees from this region. We were lucky enough to share in the auction lot with US, Korean & Japanese roasters to bring this 90+ act to Aus and kick off our 2018 COE Tour.

V60:

15.5g/ 260g/ 2:20

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