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Origin:

RIPPER

COLOMBIA
LA FLORESTA

Taste: Blueberry
& dark chocolate.

Process: Anaerobic
Natural.

Variety: Castillo,
Colombia.

Altitude: 1700m.

One More Thing: Septuagenarian Nohora Sepulveda de Zambrano has been around coffee her entire life, which explains this incredibly delicious and juicy coffee. Today, she is supported by her farm manager, Alexander and her adult sons, Edwin and Rafael. During harvest, around 25 local labourers are employed to collect cherry on their farms who select only red, ripe cherry. Enjoy this ripper!

Brew guides:



**FOR THE
PLANET**
—HEMPER—

We partner to tackle environmental issues; forest regeneration, ocean protection, and more.

@single_o

100% recycled paper.