

# SAN PEDRO PERU

HARD-CORE!

**TASTE:**

Bright cherry,  
red apple,  
vanilla cream

**VARIETY:**

Caturra/Typica

**PROCESS:**

Washed

**ORIGIN:**

San Ignacio,  
Cajamarca

**PRODUCER:**

Cristobal  
Carrasco Chamaya

**ALTITUDE:**

1620m

S I N G L E Q

ROASTED WITH LOVE IN SYDNEY  
SINGLEO.COM.AU

**ONE MORE THING:** Coop Cafetaleros El Santuario, in Peru's ecologically diverse Cajamarca region, has some hard-core goals; To provide farmers with the best-tasting & most resilient coffee varieties, organic soil management & climate change mitigation measures, plus improved drying practices. Along with access to the specialty market & paving the way for long-term profitability, traceability is ensured. This lot was grown on a 3 hectare farm named 'San Pedro', by Cristobal Carrasco, who's been a paid a premium for his great quality.

**EK43:**

20.5g in/ 53.5g out/ 24 sec

**V60:**

15.5g/ 250g/ 2:15

**BATCH:**

62g/L

FOR MORE:  
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