

WE PROUDLY PRESENT THIS WEEK'S DARK ROAST COFFEE & ESPRESSO

More information: www.slurp.coffee



COLOMBIA PATIO BONITO

COUNTRY: COLOMBIA, REGION: MUNICIPIO DE CALDONO, CAUCA, FARM: PATIO BONITO
VARIETY: CASTILLO TAMBO

KAFFA ROASTERY

ROASTED ON
3.3.2017

DARK CHOCOLATE
WARM ROASTINESS
FULL

ROASTER
Alan Grosvenor

PROCESSING
Washed

GROWING ALTITUDE
1700m

The philosophy of the Patio Bonito coffee farm is this: "The best legacy we can leave to our children is: love, knowledge, and a planet in which to live." This worldview is also reflected in the farm's own mission: "To provide alternatives and training to farmers and students on the management, conservation, and exploration of natural resources and the environment." All details of the growing process are carefully considered. The developed roast from Kaffa Roastery lends the coffee dark, chocolaty flavours and a warm roastiness.

ESITTELEMME YLPEINÄ TÄMÄN VIIKON TUMMAN KAHVIN & ESPRESSON

Lisätietoa: www.slurp.coffee



COLOMBIA PATIO BONITO

MAA: KOLUMBIA, ALUE: MUNICIPIO DE CALDONO, CAUCA, TILA: PATIO BONITO
LAJIKE: CASTILLO TAMBO

KAFFA ROASTERY

PAAHTOPÄIVÄ
3.3.2017

TUMMA SUKLAA
LÄMMIN PAAHTEISUUS
TÄYTELÄINEN

PAAHTAJA
Alan Grosvenor

PROSESSI
Pesty

KASVUKORKEUS
1700m

Patio Bonito kahvitilan filosofia on: "The best legacy we can leave to our children is: love, knowledge, and a planet in which to live." Tätä filosofiaa heijastaa myös tilan oma missio: "To provide alternatives and training to farmers and students on the management, conservation, and exploration of natural resources and the environment." Viljelyn jokaiseen yksityiskohtaan kiinnitetään tarkkaa huomiota. Kaffa Roasteryn pitkälle viety paahto antaa kahville tummia suklaisia makuja ja lämmintä paahteisuutta.