

We proudly present
this week's light roast espresso

Brazil Irmas Pereira Espresso

Cafetoria Roastery

Roaster: Ivan Ore

Roasted: 21.3.2018

Details:

Country: Brazil
Region: Carmo de Minas
Farm: Fazenda Irmas Pereira
Variety: Bourbon, Catuai, Acaia, Mundo Novo
Processing: Washed
Growing Altitude: 1300 masl

“ Nougat,
almonds,
acidity of oranges.

Brazil Irmas Pereira Espresso is Cafetoria Roastery's new light espresso, that has a robust and multi-dimensional flavor profile. The coffee is from the Fazenda Irmas Pereira farm that is internationally known for its high quality coffees. The Farms coffees have received many prizes in coffee competitions. Irmas Pereira is an excellent show of skill from Cafetoria in their espresso roast technique.

More information:

www.slurp.coffee/blog
[#slurpcoffee](https://twitter.com/slurpcoffee)

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Esittelemme ylpeinä
tämän viikon vaaleapaahtoisen espresson

Brazil Irmas Pereira Espresso

Cafetoria Roastery

Pahtaja: Ivan Ore

Paahdettu: 21.3.2018

Yksityiskohdat:

Maa: Brasilia
Alue: Carmo de Minas
Tila: Fazenda Irmas Pereira
Lajike: Bourbon, Catuai, Acaia, Mundo Novo
Prosessointi: Pesty
Kasvukorkeus: 1300m

“ Nougat,
manteli,
apelsiinin hapokkuus.

Brazil Irmas Pereira Espresso on Cafetoria Roasteryn uusi vaaleapaahtoinen espresso, joka tarjoaa tuhdin ja moniulotteisen makumaailman. Kahvi on peräisin Fazenda Irmas Pereira -tilalta, joka on kansainvälisesti tunnettu korkealaatuisista kahveistaan. Tilan kahveja on palkittu useissa alan kilpailuissa. Irmas Pereira on jälleen erinomainen taidonnäyte Cafetorian herkullisista espressopaahdoista.

Lisätietoja:

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