

SLURP organic espresso #146



Lagarto

Tumma suklaa · Pähkinäinen · Vihreä omena

Omar Acosta's 120-hectare coffee plantation is located in the Marcala region of Honduras. The coffee is grown at an altitude of 1550 meters and has been awarded the "Café Marcala Denomination of Origin", the first designation of origin in Central America. The coffee's flavor is characterized by a nutty, dark chocolate sweetness and a green apple note, which we love in great Honduran coffees. The coffee is shade-grown, utilizing plant species that protect and renew the environment and wildlife populations. The coffee is organic certified.

Café Nazca

Café Nazca

Pasi Pelkonen

Maa: Honduras
Alue: Marcala, Montecillos, Los Planes de Santa Maria
Tila: Cerro Bueno
Viljelijä: Omar Acosta
Lajikkeet: Catuai, Pacas
Kasvukorkeus: 1550m
Prosessointi: Washed

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Lagarto

Dark chocolate · Nutty · Green apple

Omar Acosta's 120ha farm is located in the Marcala region in Honduras. The coffee is grown at an altitude of 1550m and the beans hold the Café Marcala Denomination of Origin, the first designation of origin of its kind in Central America. This coffee is full of nutty, dark chocolate sweetness that we love in great Honduran coffees. The coffee is shade-grown utilizing plant species that protect and renew the environment and wildlife populations. The coffee is organic certified.

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Country: Honduras
Region: Marcala, Montecillos, Los Planes de Santa Maria
Farm: Cerro Bueno
Farmer: Omar Acosta
Varieties: Catuai, Pacas
Growing Altitude: 1550m
Processing: Washed