

SLURP original midnight espresso #136



Holmen Hang-on

Darkest chocolate · Berries · Spices

It's time to stay safe and enjoy the little things in life! Time to stay cool and positive. Try out new things. We, as some of our fans have realised, have been doing this by trying out new roast profiles and out came this espresso, which we named Holmen Hang-on. Hang-on all Slurpians and Holmen Coffee fans! And what better way to sweeten your day than to have a Holmen Hang-on. May the coffee be with you!

Holmen Coffee

Junho Suzuki

31/03/2020

Country: Cuba, Guatemala
Region: Sierra Maestre (Cub), Huehuetenango (Guat)
Farm: Various small farmers
Farmer: Various nice names
Varieties: Typica (Cub); Typica, Catai, Carturra, Bourbon (Guat)
Growing Altitude: 1600-2000m (Cub); 1350-2000m (Guat)
Processing: Washed and loved

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Holmen Hang-on

ダークチョコレート・ベリー・スパイス

「今は安全第一に、日々の小さなことを楽しむ時期です！落ち着いて、ポジティブに。新しいことを始めてみましょう。私たちのファンの方もすでにお気づきの通り、私たちは新しい焙煎プロファイルに挑戦中で、その結果「Holmen Hang-on（頑張ろう）」と名付けられたこのエスプレッソが完成しました！SLURPファンの皆さん、Holmen Coffeeファンの皆さん、共に頑張りましょう。このコーヒーが皆さんの毎日をより素敵にしてくれるでしょう。ぜひ、お楽しみください！」

Holmen Coffee

Junho Suzuki

2020/03/31

生産国：Cuba, Guatemala
地域：Sierra Maestre (Cub), Huehuetenango (Guat)
農園：いくつかの小規模農家
生産者：複数の農園主
品種：Typica (Cub); Typica, Catai, Carturra, Bourbon (Guat)
栽培地標高：1600-2000m (Cub); 1350-2000m (Guat)
精製方法：Washed and loved