

# SLURP organic espresso #144



## Gran Palomar Espresso

**Chocolate · Nuts · Honey-like sweetness**

Gran Palomar is the result of a project that Cafetoria started in 2003 with a small group of coffee producers from the central Jungle of Peru. They are proud to have started a long relationship with these producers that goes beyond Direct Trade, since they have established a relationship based on trust, mutual growth and loyalty during both good and hard times. The organic cultivation process has allowed to preserve the natural habitat of the insect and animals and promote the growing on different kinds of trees. This is an espresso that is not too complex, yet full of flavour.



### Cafetoria Roastery

Juanca Ore

Country: Peru  
Region: Chanchamayo  
Farm: Gran Palomar Cooperativa  
Varieties: Catimor, Caturra, Pache, Typica, Bourbon, Gesha  
Growing Altitude (MASL): 1200-1800m  
Processing: Washed

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## Gran Palomar Espresso

**チョコレート・ナッツ・はちみつのような甘さ**

「Gran Palomarは、2003年、Cafetoriaがペルーのジャングル中央のコーヒー生産者たちの小さなグループと共同で行ったプロジェクトの産物です。地元の生産者たちと、楽しい時も辛い時も、信用、相互の成長、そして忠誠にもとづく長期的な関係を築いてきたことを誇りに思っています。オーガニック栽培を行うことにより、虫や動物の自然形態を守ることができています。これは、複雑すぎない、それでいて風味がたっぷりのエスプレッソです。」



### Cafetoria Roastery

Juanca Ore

生産国：Peru  
地域：Chanchamayo  
農園：Gran Palomar Cooperativa  
品種：Catimor, Caturra, Pache, Typica, Bourbon, Gesha  
栽培地標高(海拔)：1200-1800m  
精製方法：Washed