

SLURP organic espresso #163



Peru Espresso

Liquorice · Fruity · Balanced

Our Peru coffee comes from the APROEXPORT community whose 356 members cultivate coffee in small farms sized 2-10 hectares. The coffee is roasted so that it works well both as a filter coffee and as an espresso, emphasizing its diverse and fruity nuances. This is a product particularly loved by our roastmaster, because it is the first single origin espresso in ROST's history that has become a timeless classic. The coffee is double certified, which for us means organic as well as Fair Trade certification. Over 90% of ROST's production have this double certification. This coffee is a great choice for celebrating ROST's 5th birthday on 22th of April :)

**RO
ST**

ROST & Co.

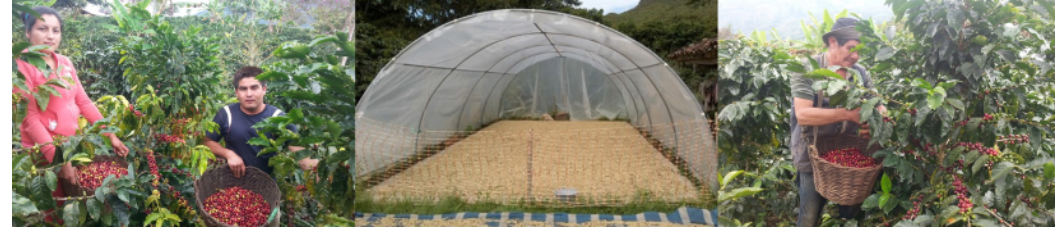
Antti Kivelä

Country: Peru
Region: Rodriguez de Mendoza, Amazonas
Farm: APROEXPORT Cooperative
Farmer: APROEXPORT Cooperative
Varieties: Tipica, Bourbon, Catimor
Growing Altitude: 1500 - 1800 m
Processing: Washed

SLURP[®]

#slurpcoffee
www.slurp.coffee

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リコリス・フルーティー・バランスのとれた

今回は、4月22日で5周年を迎える人気ロースタリーROST&Co.から、ペルー産のコーヒーをお届け。ROST&Co.で扱っているコーヒーの90%以上はオーガニックかつフェアトレードです。このコーヒーの生産団体であるAPROEXPORTコミュニティには356名農家が参加しており、それぞれ2~10ヘクタールの農園でコーヒー栽培を行っています。フィルターでもエスプレッソにもぴったりの仕上がりで、リコリスやフルーティーな香りをお楽しみいただけます。

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Antti Kivelä

生産国: ペルー
地域: Rodriguez de Mendoza, Amazonas
農園: APROEXPORT Cooperative
生産者: APROEXPORT Cooperative
品種: Tipica, Bourbon, Catimor
栽培地標高: 1500 - 1800 m
精製方法: Washed

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