



## PERU DECAFFEINATED (CO<sub>2</sub>)

100 % ARABICA

**Region:** Jaén, Cajamarca **Cooperative:** Asociación Café del Futuro **Altitude:** 1.600 – 2.000 m **Species:** 100 % Arabica **Variety:** Mundo Novo, Bourbon, Caturra, Catimor **Processing:** washed **Taste:** nougat, caramel, dark chocolate, lightly fruity



### Roast



### Preparation



## Awaken your taste buds

This is a coffee for connoisseurs – you can tell from the moment the beans hit the grinder, filling the air with their sweet, tantalising aroma. One sip and notes of chocolate, dried fruit, malt and almond unfold in the mouth. The sensory experience is so intense that you almost forget this is a decaffeinated coffee. Not an ordinary decaffeinated coffee, though. These beans have been stripped of caffeine through a gentle carbon dioxide-based process that makes the coffee particularly well tolerated. Peru Co<sub>2</sub> is designed for portafilter and fully automatic machines, but works great in the mocha pot, too. Not only is this organically grown coffee gentle on the stomach, it's also fair on the farmers, as the green beans are supplied by the Yacumama cooperative according to fair trade principles.

**Caroma coffee roastery . coffeseum . coffee shop . training center**

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