



PERU TUNKI SHB EP

100 % ARABICA

Region: San Pedro, Puno **Altitude:** 1.600 – 2.000 m
Species: 100 % Arabica **Variety:** Bourbon, Caturra, Typica **Processing:** washed **Taste:** full-bodied, floral and slightly spicy



Roast



Preparation



Some of the best coffee growers in the world

This coffee comes from Peru, where the farming families living near the Bolivian border grow their Bourbon, Caturra and Typica varieties on small plots, and under challenging conditions. Most of the plantations can only be reached on foot, and harvesting is done by hand. Electricity is limited, which is why the processing on site also needs to be done by hand. But however hard their job, these Peruvian farmers – almost all of whom are members of the two indigenous communities, Quechua and Aymara – work with unwavering diligence. And the results speak for themselves. The quality of their green coffees is nothing short of outstanding. Among their top products, Tunki coffee is one of Peru's most awarded coffees and one of the best organic coffees in the world.

Caroma coffee roastery . coffeeseum . coffee shop . training center

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