

# DECAFFEINATED CHEVERE

 Colombia • Cauca



## ABOUT THIS COFFEE

This coffee is a decaffeinated version of our Choco coffee! It has been decaffeinated using the "sugar cane" process, based on sugar cane extract. This is a process that is unique in the world, eliminating the caffeine without affecting the coffee's flavour. All the pleasure of chocolate, without the caffeine.

This coffee is produced in the mountains surrounding the town of Popayan. The high plateaux of the Cauca region are ideal for coffee production, with volcanic soil and a stable climate all year round, protected from the humidity of the Pacific and the southern trade winds by the surrounding mountains.

Our coffee is sourced from Racafé, one of Colombia's leading exporters of green coffee. Through their CRECER quality charter, Racafé raises producers' awareness of the need to preserve natural resources, helps to improve coffee growers' quality of life through fair remuneration and provides training to improve the quality of the coffees produced.

|                 |             |
|-----------------|-------------|
| Species         | Arabica     |
| Varieties       | Blend       |
| Process         | Washed      |
| Drying          | Greenhouses |
| Altitude        | 1600 - 1950 |
| Harvest         | May - June  |
| Type of harvest | Manual      |

TO CONTINUE READING, VISIT

