



DECAFFEINATED CHEVERE



Colombia • Cauca

BLEND

WASHED



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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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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