

DECAFFEINATED MANZANILLA

Canada • Jaén



ABOUT THIS COFFEE

This coffee is harvested by the Jumarp cooperative in northern Peru. Mainly grown around the towns of Jaen and San Ignacio, the coffee trees benefit from the shade to develop slowly. It is a varietal blend of red caturra, red bourbon and typica, grown at altitudes of between 1200 and 1800 metres.

This coffee is then decaffeinated with water by the Canadian company Swiss Water. Water decaffeination uses the principle of osmosis, whereby two solutions separated by a permeable membrane balance their caffeine concentrations, from the less concentrated medium to the more concentrated one.

Species	Arabica
Varieties	Blend
Process	Washed
Drying	Patios
Altitude	1200 - 1800
Harvest	March - September
Type of harvest	Manual

TO CONTINUE READING, VISIT

