



EL TUNDO

Flavour notes

BLACKBERRY / BAKED APPLE / FUDGE



Making its debut is the irresistible El Tundo from Ecuador! Produced in the region of Sozoranga, a small cantón located in the southern province of Loja, the area is enriched with mountain forests near the border with Peru. Boasting an impressive nature reserve known as El Tundo, its remarkable biodiversity has made it known for conservation efforts. Environmentally conscious, the contributing producers of this coffee have adopted agroforestry systems on their farms, in particular, utilising paca trees for shade. Passed down from their grandparents and parents, they've even preserved some of the original Typica varieties, while implementing new varieties such as Typica Mejorada. A delicious espresso with notes of blackberry, soft baked apple and fudge, a component in our current Sweetshop, El Tundo.

Country **ECUADOR**

Region **LOJA**

Producer **5 SMALLHOLDERS**

Harvest **MAY-SEPT** / *Varieties* **MEJORADA, BOURBON, TYPICA, CATURRA**
Process **WASHED** / *Altitude* **1500-2100 MASL** / *Landed* **NOVEMBER**