



EL PATO



TASTING NOTES

CHERRY / CHOCOLATE / PRALINE

Quickly becoming a mainstay in your subscription line-up, Christmas has come early with the delectable El Pato from Cajamarca, Peru!

A micro-regional blend comprised of harvests from small-scale farmers in the Tabaconas area, this year's lot, a field blend of Catuai, Pache, Catimor, offers festive notes of cherry chocolate and praline. Over the past year or two, our partners at Origin Coffee Lab (OCL) have taken control over the dry milling process, an underrated step in maintaining quality. Since we began purchasing coffee in 2022, we have observed a significant improvement in consistency, thanks to OCL's emphasis on enhancing this step.

Dessert like and full of texture, the perfect morning cup, El Pato brings just the right amount of festive cheer to mark this time of year.

Coffee: El Pato
Country: Peru
Region: Cajamarca
Producers: 25 Smallholders
Roast Level: Medium
Varieties: Catuai, Pache, Catimor
Process: Washed,
Altitude: 1700-1800 MASL
Landed: October

○ ESPRESSO