



UNION SAN PEDRO SAGRADA



TASTING NOTES

PEAR / CHOCOLATE / HAZELNUT

Union San Pedro Sagrada from Oaxaca, Mexico returns just in the nick of time before the year is out! An elegant espresso that you'll enjoy throughout the day during the winter months.

Known for its robust edible agroforestry program, Union San Pedro represents 200 small-scale coffee producers from seven communities near San Pedro El Alta. Led by Union San Pedro's head organiser Salomon Garcia, this specifically selected lot comes from 10 producers who share the idea that their coffee and other various crops are viewed as "sacred food" or 'comida sagrada'. Capturing this dedication, this unique espresso is named after Saloman's wise words.

Highlighting the sweet and creamy profile typical of the area with notes of pear, rich chocolate and toasted hazelnuts, we think you will love the return of Union San Pedro Sagrada this year!

Coffee:	Union San Pedro Sagrada
Country:	Mexico
Region:	Oaxaca
Producers:	10 Smallholders
Roast Level:	Light
Varieties:	Pluma Hidalgo, Mundo Novo
Process:	Washed
Altitude:	1500-1750 MASL
Landed:	November

 **ESPRESSO**