



EL PATO

Flavour notes

PLUM / FUDGE / HAZELNUT



This week, El Pato from Cajamarca Peru is your subscriber exclusive! You may recognise this coffee from last year when we showcased it in our Red Brick Blend. A micro-regional blend, this year's lot of El Pato comprises the harvests of small-scale farmers from villages in the Tabaconas area. This year, the dry milling station was under the new direction of José 'Pepe' Rivera, and a lot of energy was put into improving this part of the process. We noticed an improvement in the consistency of El Pato, which is crucial for Red Brick. With sweet plums, creamy fudge, and a hazelnut finish we had to give you the chance to try it as a filter.

Country **PERU**

Region **CAJAMARCA**

Producers **VARIOUS SMALLHOLDERS**

Harvest **SEPT** / *Varieties* **CATUAI, PACHE, CATIMOR** / *Process*
WASHED / *Altitude* **1700-1800 MASL** / *Landed* **DECEMBER**