



# AEQUITAS

*Flavour notes*

**YELLOW PLUM / PRALINE / CHOCOLATE**



Here's the non-decaffeinated version of the same lot of coffee we used for our Aequitas Decaf: a Natural Catuaí from Yuki Minami. When tasted side by side, you'll notice that the EA decaf process, which uses water and the ethyl acetate ester found in fruits like bananas to flush out caffeine before redrying, contributes a slightly jammy flavour. It also lends a round, creamy texture. A classic Brazilian coffee in its mellow acidity, nutty expression and full body, this is an excellent example of how decaffeination complements hyper-consistent green coffees with mellow acidity and slightly nutty flavours (another good example would be white honey Costa Rican coffees from our partner Exclusive). These coffees actually fare better throughout the process while preserving their terroir. Enjoy the hazelnut creaminess of this exemplary Brazilian natural, then taste it with the dessert-like EA notes in the Aequitas Decaf.

*Country* **BRAZIL**

*Region* **MINAS GERAIS**

*Producer* **YUKI MINAMI**

*Harvest* **JUN-JUL** / *Variety* **CATUAÍ**

*Process* **NATURAL** / *Altitude* **1133-1441 MASL** / *Landed* **FEBRUARY**