



EL TRAPICHE

Flavour notes

APRICOT / CARAMEL / ALMOND



A favourite filter from 2023, we had to bring El Trapiche back for you to enjoy once again! After the success of the summer harvest of this coffee from the Nariño region of Colombia, we knew we had to offer you the winter harvest too. Round two from producer Yhon David Gomez is very different from the bold, fruity flavours you may remember. According to our export partners at Nordic Approach, conditions were particularly ideal due to predictable rain patterns: meaning more efficient hand picking and drying of cherries. After soaking in tanks, the cherries were fermented for 2 days, pulped and followed by a further 3 day fermentation. Creating an exceptionally clean, balanced cup, stone fruit flavours lead the way in this filter. Slightly tea-like with notes of sweet apricot and smooth honey, El Trapiche will bring sunshine to your cup!

Country **COLOMBIA**

Region **NARIÑO**

Producer **YHON DAVID GOMEZ**

Harvest **DEC-JAN** / *Varieties* **CATURRA, CASTILLO, COLOMBIA**
Process **WASHED** / *Altitude* **2100 MASL** / *Landed* **MAY**