



# SAN RAMON ALTO



## TASTING NOTES

NECTARINE / CHOCOLATE / HAZELNUT

You might recognise this week's filter exclusive from our current Filter Blend. San Ramon Alto from Cajamarca, Peru is here to make your mornings brighter with a delicious brew.

San Ramon Alto, named after the municipality where the four contributors to this blend grow their coffee, offers everything we love about the Huabal district in Jaén, Cajamarca. We love the bright yet sweet acidity of this coffee. A caramelized mouthfeel invokes flavours like candied orange peel on this community-lot stunner. Huabal's high elevation suits varieties like Bourbon and Caturra better than Catimor, encouraging inviting flavours of milk chocolate and green apple that keep you coming back for more.

A first time lot for us and we couldn't be happier with the delicious flavour profile it has brought to The Filter Blend as well as this week's filter subscription. So go ahead and make those winter mornings a little cosier with a comforting brew from San Ramon Alto.

Coffee:	San Ramon Alto
Country:	Peru
Region:	Cajamarca
Producers:	4 Smallholders
Roast Level:	Light
Varieties:	Caturra, Bourbon, Catimor
Process:	Washed
Altitude:	1700-2100 MASL
Landed:	November

▼ FILTER