



EL PARAÍSO



TASTING NOTES

GREEN GRAPE / HONEY / HAZELNUT

Your first subscription exclusive of the year is here! While a current component in Red Brick, El Paraíso's gentle florals and citric acidity had to be enjoyed as a single origin, ideal for your all day filter brewing.

From Colombia, it's a carefully created blend combining lots from twenty two farmers in the Guadalupe - Tarquí - Suaza region of Huila. With a combination of ideal altitudes, volcanic soils and rich climates, many regard Huila's terroir as one of the top for coffee farming.

Typically highlighting a sweetly complex profile featuring tart fruit qualities balanced with a luxurious, cocoa finish, El Paraíso definitely lives up to this. With notes of green apple and moreish hazelnut delicately sweetened with honey, this coffee is comfort in a cup.

Coffee: El Paraíso
Country: Colombia
Region: Huila
Producers: 22 Smallholders
Roast Level: Light
Varieties: Caturra, Colombia, Castillo
Process: Washed
Altitude: 1500-1750 MASL
Landed: October

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