

Colombia

Munchique Reserva



This coffee is produced by smallholder members of the CENCOIC coop in Cauca. Grown at altitudes of 1500-1900 masl and consisting Colombia, Caturra, Tipica and Castillo varietals and processed via the washed method.

For filter style brews try 65g of coffee per litre of water. For espresso try brewing 1:2, we use 20g in and 40g out in with a 20g VST basket in our Sanremo RS.

Caramel sweetness and buttery body are followed by blood orange acidity and subtle floral notes.