

A person is seen from behind, walking through a coffee plantation. They are carrying a large, full sack of coffee beans on their back. The plants are lush and green, with many small coffee cherries visible on the branches. The overall scene is a typical coffee harvest setting.

**GRAND  
CRU COFFEE**

# San Ignacio

DECAFFEINATED PERUVIAN BOURBON



## Roast



This is a heavy-bodied decaffeinated coffee from San Ignacio in the heart of the Cajamarca District – an area known for its exceptional coffees in Peru. The Swiss Water Process creates a clean, flavourful bean free of caffeine.

## Notes

Clove, Dark Choc, Walnut

In the cup, we find cloves and dark chocolate up front, mellowing into a gentle acidity with a creamy roasted walnut finish. With milk, the dark chocolate becomes creamy for a beautifully full-bodied cup.

## Espresso

Dose 21g

Yield 40g

Time 28-30s

Ratio 1:1.90

## Filter

Dose 15g

Yield 400g

Time 3:30 mins

Ratio 1:26

## Information

### REGION

Cajamarca, Peru

### ELEVATION

1,300+ masl

### VARIETIES

Bourbon

### PROCESS

Swiss Water Process

### GRADE

G1 15/17

### Q-SCORE

Internal 81

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