



GRAND  
CRU COFFEE

# BANYUCAN DE PERALTA



## NATURAL ANAEROBIC NICARAGUAN YELLOW CATUAI

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### Roast



With each bean hand-selected from the Yellow Catuai varietal, Banyucan De Peralta is a testament to the unique terroir of the Bayuncan region and the artisanal mastery of producer Octavio José Peralta from the El Ortez Plot at El Bosque Farm.

### Notes

Honey, Banana, Peanuts

The cup greets you with a spectrum of tropical fruits, a signature complexity, and the luxurious depth of dark chocolate. Its medium-bodied grace delivers an impeccably balanced and invigorating mouthfeel.

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### Espresso

**Dose** 24g  
**Yield** 42g  
**Time** 28-30s  
**Ratio** 1:1.75

### Filter

**Dose** 16g  
**Yield** 300g  
**Time** 3:30 mins  
**Ratio** 1:18.75

### Information

#### REGION

Bayuncan, Nicaragua

#### ELEVATION

1,100 – 1,650 masl

#### VARIETIES

Yellow Catuai

#### PROCESS

Natural Anaerobic

#### GRADE

Sc 15/19

#### Q-SCORE

Internal 88.5

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