



**GRAND  
GRU COFFEE**



# JUNÍN KONTIKI



## FULLY-WASHED PERUVIAN MIX

### Roast



We've roasted this coffee light—dropped at 210°C, low and slow—to preserve its delicate structure and natural sweetness. In the cup, green grape acidity lifts from the surface, bright and clean, followed by silky dark chocolate and a drizzle of honey. The finish softens into cocoa, leaving a whisper of sweetness and perfect balance on the palate.

### Notes

Green Grape, Dark Chocolate,  
Honey, Cocoa

Best enjoyed black, where its crisp fruit and mellow sweetness can truly shine. This is a gentle, composed cup—refreshing, refined, and quietly complex.

### Espresso

**Dose** 18g  
**Yield** 36g  
**Time** 25–28s  
**Ratio** 1:2

### Filter

**Dose** 15g  
**Yield** 225g  
**Time** 3:30 mins  
**Ratio** 1:15

### Information

REGION	ELEVATION	VARIETIES
Junín, Peru	1,100 – 1,600 masl	Caturra, Typica, Bourbon, Pache
PROCESS	GRADE	Q-SCORE
Fully-Washed	G1 Sc 17/18	81.5

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