

ALCHEMY

series

14

FARMER COOP:

Sol y Cafe

Jaen, Cajamarca, Peru



THE SOURCE

Far in the north of Peru, high in the mountain jungles near the city of Jaen, the thousand or so farmers who make up the cooperative Sol y Cafe carefully tend their land. The word “sol” in Sol y Cafe literally translates to sun, but it also refers to the solidarity that is essential to produce and sell fair trade and organic coffee. The members of this cooperative are an example of all that can be accomplished through committed stewardship, clear goals, and careful management.

Each lot this coop produces is meticulously sampled and scored. The lot highlighted in this Alchemy release is of such quality it received the name “**Dios Te De,**” which translates from Spanish to “God give you.” **Coffee as exceptional as theirs is indeed a gift!**

ROAST LEVEL: **light**

BODY: **smooth**

ACIDITY: **crisp**

THE ROAST

Sometimes the roaster's inspiration comes from a hint of a flavor in the cup, sometimes from the season, sometimes from an idea. The exceptional care given to every aspect of this coffee inspired the roasters to contemplate the family behind each bean: the family that tended the plant, picked and processed the coffee cherry, and the families that support each of us in our daily work.

Gently roasted to a light color, this coffee tells the story of all that touched it on its path to the cup. Delicate hints of fruit and flower accent the rich caramel aromas of attentive roasting, and **tart meets sweet in a divine brew.**

Experiment with the brew method of your choice to see what new, delicious elements you discover.



FRESH



ROASTED



THE CUP

In our lab, immersion brewing, such as a French press, highlights all that is **soft, buttery, and balanced** in a cup that's brimming with nougat and every kind of chocolate confection you can imagine, brightened with tropical dreams of lemon curd and hibiscus.

A Chemex or other drip brewing method brings together cups of caramel with tart green apple and tangy cranberry for a **balanced, velvety brew.**



BREW



AROMA:

hibiscus, candied ginger, apple, caramel & toasted marshmallow

FLAVOR NOTES:

green apple, dried cranberry, toasted walnut, tamarind & nectarine

For instructions on how to best extract the essence of these beans, go to PEACECOFFEE.COM