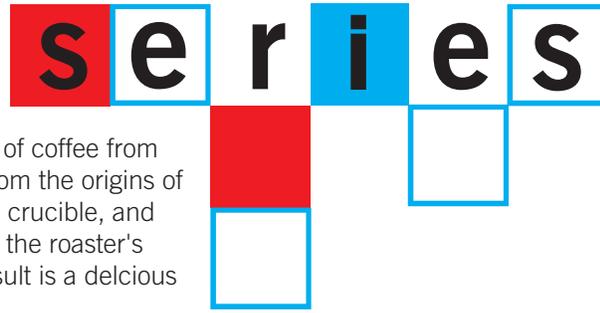


Peace Coffee

ALCHEMY



A celebration of the care and craft that goes into creating a cup of coffee from tree to table, our Alchemy Series draws its inspiration straight from the origins of science. Trade a warehouse for a medieval tower, a roaster for a crucible, and our roasters have a lot in common with alchemists of old. When the roaster's craft perfectly marries the nuances of the bean's origins, the result is a delicious cup of black gold.



FONDO PAEZ

*Jambalo, Cauca Region,
Colombia*



FLAVOR PROFILE

Roast level: light

Acidity: crisp

Body: smooth

Aroma: black cherry,
cacao nibs, brown sugar,
tangerine, sweet lime

Notes from the Lab:

Cara cara orange,
rose hips, clementine,
tart cherry, bittersweet
chocolate

the source

High in the mountains of the Cauca department of Colombia, a small group of farmers came together around a goal: to revitalize traditional agricultural knowledge and indigenous Paez culture that had been ravaged by centuries of conflict and oppression. Corn plants that tower overhead, food crops for animals, sisal for export bags, and nitrogen-fixing plants to sustain the soil are tended alongside their principal cash crop, coffee.

The Paez people are struggling to protect their traditional organic eco-system against a host of challenges. Coffee leaf rust is severely impacting trees across the region as shifting weather patterns inundate fields with rain. Increasingly technified coffee production to combat rust goes against their commitment to a holistic approach to farming. Yet, their coffee perseveres, its exquisite quality a delicious testament to their commitment to the stewardship of the land and all it produces.



the roast

Coffee cherries ripen slowly at high elevation. One by one, the fruit reaches the fullness of its potential, flush with sweetness. Pluck it too early and sweetness will be lost. Wait too long, and the cherries will begin to ferment in the bright sun. To capture that moment of perfect ripeness, farmers must pass through their plots three times, reaching down long branches laden with fruit to select the best cherries.

This year's crop from Fondo Paez is evidence of the virtues of these slow ripening cherries. Super dense, they draw on all the roaster's craft and skill to create a light roast that is sweet, flavorful, nuanced, and never undeveloped.



the cup

Unlock the essence of this very special cup by using the formula of 16 grams or 2 tbs. of coffee to 8 oz. of water. In our lab, immersion brewing, such as in a press pot, yielded a velvety brew sweet as red apples, rich as a full, red wine and a plateful of dark chocolate brownies.

A Chemex or other drip brewing method accentuates the aromatic qualities: green mango, cara cara orange, and cinnamon toast all play off one another in an enchanting, silky cup.



For detailed instructions on how to best extract the essence of these beans, go to PeaceCoffee.com for downloadable brew guides.