

# Peace Coffee

# ALCHEMY series

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.

release no

1

## Finca Triunfo Verde Sociedad Civil *Jaltenango, Chiapas, Mexico*



### FLAVOR PROFILE

**Roast level:** medium

**Acidity:** crisp

**Body:** smooth

**Aroma:** almond, milk chocolate, lemon hard candy & butterscotch

### Notes from the Lab:

tart green apple, creamy nougat & sweet citrus

### the source

Finca Triunfo Verde Sociedad Civil borrows their name from the adjacent ecological sanctuary. Rich in habitat for rare birds, flora, and fauna, El Triunfo Biosphere Reserve encompasses lush lowlands with tree-like ferns and reaches up to the peaks of the Sierra Madres. Tending small plots, members of the co-op marry meticulous organic practices with conservation, around the buffer zone of the preserve.



### the roast

High elevations and careful attention to detail at every stage of picking and processing mean that these beans started out clean, dense, and uniform. From the very first sample batch, they roasted up beautifully: clean, crisp tart green apple flavors balanced with a prominent body. An adaptable bean, this coffee has a lot to offer at various roast levels—the challenge is which one to choose!

For this lot, the roasters settled on a happy medium, balancing the bright citrus notes with a body that is creamy as nougat. By using a hot flame at the beginning, then allowing the roast to slow after first crack, the natural sweetness of the bean is accentuated.



### the cup

Unlock the essence of the cup by using the formula of 16 grams or 2 tbs of coffee to 8 oz. of water. In our lab, drip brew in a Chemex highlights the smoothness and clarity of this coffee. Using immersion brewing, such as in a press pot, brings out the creamy toffee body with accents of tart green apple.

Experiment with the brew method of your choice to see what new, delicious elements you discover. For complete brewing instructions & more on the science and craft in your cup, go to [peacecoffee.com](http://peacecoffee.com).

