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Decaffeinated Peru Org - Royal Select MWP

~2 minutes

Description

This is one tasty decaf! Very rich and smooth with a nice creamy chocolate undertone and very fresh! A hint of acidity gives the cup a crisp feel.

A very fresh sustainably sourced aggregate lot, a perfect blend of Peru beans to create a wonderfully balanced decaf cup. Peru coffees are beans anyone would like, traditional chocolaty notes, not too sharp or exotic, sweeter edged until the super dark roasts.

Tasting Notes:

A very chocolaty cup; smooth, clean, low acidity and medium bodied. It has a little caramel tone mixing in around the medium roast mark. Although very low acidity this cup does have some floral tones upfront that liven it up a bit. Medium roasts and nice and smooth, darker roasts get semi-sweet and strong.

Roasting Notes:

Avoid really light roasts – one will taste more of the decaf processing than the beans themselves. We preferred a full city roast, which gave it that really nice chocolaty kick without burning out too much of the crisp lighter tones. Will work well from a city plus to french. Be careful not to take it too dark; it will turn a little edgy into those darker roast points.