

# DECAF

Let people secretly scoff at you when you say you drink decaffeinated coffee because they don't realise that you are holding the most delicious bag of Decaf this earth has to offer.



Sure, the old-school way to make Decaf was to pump regular coffee full of chemicals to extract the caffeine. And then keep serving it from the pile under the counter for months until its gone stale or rancid. That WAS disgusting.

This Decaf, however, is washed only in water taken from the highest glaciers and soaked until the caffeine molecules separate from the coffee beans. It's also 100% organic coffee, lovingly roasted with precision.

**RYD JEAVONS**

*Chief Espresso Officer*

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## Region: Chiapas

### ABOUT THE FARM/ESTATE

From the highest peak in Mexico, Pico de Orizaba, comes this award winning decaf coffee. Using only the purest glacial water, this special process of removing the caffeine from the cherries is not only 100% pure organic, but also absolutely delicious.

### TASTING NOTES

Sweet brown sugar, with a hint of hazelnuts and a light citrus finish.

Acidity

Light citrus.

Body



Smooth.



FRESH  
**COFFEE BEANS**  
DELIVERED


☆ **QUALITY SCORE**  
80


☛ **VARIETIES**  
Bourbon, Caturra


⚡ **ALTITUDE**  
900-1400 MASL

☼ **PROCESS**  
Mountain Water  
Decaffeination

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