



COFFEE "JOSEF"

100% Arabica cultivated in Mexico con cariño (love), finely roasted in Bavaria with vui Gfuih (devotion) Full taste, delicate nutty aroma, almost no acidity.

Produkt Kurzbeschreibung

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Produkt lange Beschreibung

Roasted by Dinzler - From peasant farmers of Unión La Selva

Description

100% Arabica grown in Mexico con cariño (love) and finely roasted in Bavaria with vui gfuih (devotion). Full taste, a delicate nutty aroma and almost no acidity.

Available as

05000500 Bag of ground coffee, 250g each.

05000559 Bag of ground coffee, 500g each.

05000511 Bag of whole beans, 250g each.



05000513 Bag of whole beans, 1kg each.

Ingredients

Coffee, slowly roasted. From controlled organic cultivation.

Characteristics

Up in the highlands of Chiapas, the small farmers of Unión La Selva grow our hand-picked Arabica beans organically under shade-giving trees. After the harvest, the beans are washed and further processed directly on site with the greatest care. Thus, the added value remains with the growers.

The exclusive use of organic cultivation methods also benefits the preservation of the soil and water. Organic coffee production protects nature as well as the producers and their families.

We pay the peasant farmers fair prices and have their outstanding coffee beans roasted slowly, freshly and masterfully by Dinzler, a specialised Bavaria-based roastery.

Roasting: Dinzler processes our coffee beans by means of the so-called long-term drum roasting procedure. In the roasting drum, hot air whirls around the beans at temperatures of 180-190°C degrees, which gives them their uniform colour and unique aroma. "Maria" is roasted by Dinzler coffee roastery at the foot of the mountain Irschenberg.

Ecological control body

DE-ÖKO-006

GALERIEBILDER

