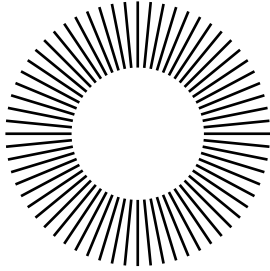
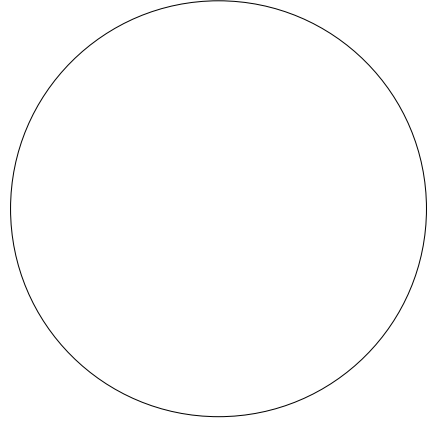


CHAKRA WARMI
Ecuador



Canephora
Limited



S H
U A
E N
D G

Papaya
Vanilla
Sencha

Country	Ecuador
Region	Loreto, Orellana
Producer	Chakra Warmi
Altitude	350-550 m
Type	Canephora
Variety	Napo Payamino
Processing	Anoxic Microbial Demucilagination
Fermentation	96 h sealed, 500 h natural
Volume	600 kg

Although occasionally called Robusta, this is a Napo Payamino, a variety that - like Robusta - belongs to the species Coffea Canephora. And this is the most tropical Canephora we have ever come across. It comes from the women's association Chakra Warmi from Ecuador. It owes its unusually fruity notes for a canephora to a low-oxygen fermentation and a long natural drying process in the shade of the Amazon forest.

Per bag 250 g
B2B/net

€ 10.14

Recomm. retail price
B2C/gross

€ 15.50

Per kg for bar/gastro
B2B/net

€ 34.12