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Country	Peru
Region	Moyobamba
Producer	Aproeco Kooperative
Altitude	1380-1700 m
Type	Arabica
Variety	Caturra, Catimor, Pache, Typica
Harvest	handpicked
Processing	washed
SCA Cup Score	84,75

Dark Chocolate  
Almond  
Blueberry

Our modern espresso is the result of a friendly collaboration between Jimmy from the Aproeco cooperative, the importers Daniel and Lukas, and us. Together we came up with the name Muyu. It means round in Quichua. Muyupampa (round plain) is what the indigenous Amazonian people called the region of the mountain rainforest where this first-class coffee is sustainably grown today. And our well-balanced espresso is also round: delicate dark chocolatey notes harmonise with strong spiciness and natural sweetness.