

EASY RIDER

The ultimate feel-good coffee. Easy like Sunday morning, this blend is smooth enough to handle any bumps in the road of life. It brims with sweet notes of chocolate and hazelnut – for which Central and South American coffees are renowned. And is made with love.



Facts

Origin	Peru
Region	Cajamarca
District	Namballe
Communities	La Unión, Pueblo Libre
Processing method	Washed
Variety	Caturra, Mundo Novo, Costa rica 95
Altitude	1500 - 1800 Metres

Recipe

Espresso	
Dose	19 grams
Extraction time	28 seconds
Shot weight	40 grams
Filter	
Dose	15 grams
Water	250 grams at 96 degrees
Procedure	30 seconds bloom with 50 grams of water, fill up with water to 250 grams
Total extraction time	2.30 minutes

The story

An easy-to-drink organic blend that is a very good fit with everyone. Sweet, yet mild acidic. The obvious choice for those who are looking for a good quality organic coffee.

Namballe, Peru

This community lot is created by 27 farmers who all live in the Namballe district in the North of Peru, not far from the border of Ecuador. Regions on national borders are always interesting and dynamic places to visit, and so is this one. You can find small-scale gold mines, border trafficking of gasoline and of course coffee, lots of it!

Most farmers in La Union and Pueblo Libre have their roots in neighbouring province Huancabamba in Piura. At the moment, 20% of the farmers have their own processing facility, and there are 14 bases in the region where farmers can process their cherries. But the aim is to ensure that each and every farmer household will have their own processing facility in the near future, and look at ways to develop alternative processes and high quality micro lots. Cultivar is closely involved in this process, as we have trained the technical staff of the organization on processing techniques for micro lot development. The coming season we are looking to do more trials with different processing techniques.



Head Roaster & Q-manager Thijs about Easy Rider:
“The obvious choice for those who are looking for a good quality organic coffee.”