

GUSTO

Our signature organic blend for those who live with gusto. Versatile and full-bodied with milk chocolate, honey and berry notes, this exquisite coffee is infused with a zest for life. No matter how you brew it, it will rev up your day.

Milk Chocolate

Honey

Berry

Facts

Origin	Peru, Ethiopia
Region	Cajamarca, Guji
District, Farm	Namballe, Suke Quto
Processing method	Washed, Natural
Variety	Various
Certificate	Organic

Recipe

Espresso	
Dose	19,5 grams
Extraction time	27 seconds
Shot weight	40-42 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

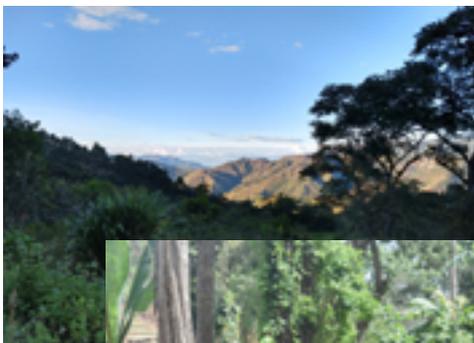
The Gusto is organic and consists of only great scoring coffees, currently a Peruvian and a Ethiopian coffee. The combination of those two create a funky, sweet yet acidic cup. The Gusto has both the naturally and the washed processed coffee from Suke Quto.

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.



Suke Quto, Ethiopia

This coffee comes from the Suke Quto farm in the Guji zone of South Eastern Ethiopia, founded in 2005 by Tesfaye. After a large fire destroyed part of the surrounding area, locals started to grow teff (an annual grass) and corn on their lands. This made the ground barren which is why Tesfaye came up with the idea of planting coffee and shade tree seedlings. Over 150 'out-growers' are now replanting the forest, bringing organic coffee to the Suke Quto farm for processing. Tesfaye has been selling his coffee to our importing partner Trabocca since 2009. Trabocca rewards good harvests by paying Suko Quto's organic certification and by implementing Operation Cherry Red at the farm. OCR stimulates farmers to only pick the ripest cherries. This produces a higher quality coffee and farmers can ask a higher price for their efforts – which guarantees a better future for both the environment and the farmers.

By buying this coffee, we also support the initiative. By purchasing it, so will you.

In 2017, we began to invest in another joint project of Tesfaye and Trabocca: the building of a school in the Kumure village, where Suke Quto is located. The livelihoods of many people who work at the farm rely on the coffee production. In turn, the future of this wonderful coffee lies with them. The school will enable their children to go to a safe, fully-equipped school. And by buying this coffee, you also donate to the school project. After several challenges, Tesfaye officially handed over the school to the community in October 2018. The story continues: Tesfaye has a long-term vision, aiming to give each and every child the opportunity to go to school. He therefore already has plans for a second school building. Finally, we are proud that Tesfaye has visited our roastery and café in the Netherlands – twice! And that we've built such a great relationship with him.

