

PERU LONYA GRANDE



ACIDITY
medium

BODY
medium

SWEETNESS
medium

PROCESSING
washed

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

almond | milk chocolate | honey

Our Peru Lonya Grande is a high altitude coffee grown at 1400-1700 meters elevation on rolling hills of the Andes Mountain Range near the Amazon River basin. Here the coffee is grown and harvested by 109 local family farmers using environmentally friendly growing methods. The coffee's gentle acidity is refreshing with hints of floral and a character of deep complexity. It tastes slightly tart with flavor nuances of almond, milk chocolate and honey finishing sweet making a delightful cup that goes with about anything. At light roast the acidity really shines out especially if brewing with Aeropress and perforated screen. Medium or full city is also a great roasting choice. Can be brewed as drip, percolator, or pour over.

NET WT 16 OZ | 1 POUND | 453 G