

SLURP original midnight espresso #136



Holmen Hang-on

Tummin suklaa · Marjoja · Mausteita

On aika pysyä kotona ja nauttia pienistä asioista! Aika pysyä positiivisena ja kokeilla uusia asioita. Meillä, kuten jotkut ovat saattaneet jo huomata, tämä on uusien paahtoaasteiden kokeilemista ja tuloksena on tämä espresso, Holmen Hang-on. Tsemppiä kaikille Slurppilaisille ja Holmen Coffeen ystäville! Mikä olisikaan parempi tapa tehdä päivästä makeampi kuin Holmen Hang-on. Olkoon Kahvi kanssasi!

Holmen Coffee

Junho Suzuki

31/03/2020

Maa: Cuba, Guatemala
Alue: Sierra Maestre (Cub), Huehuetenango (Guat)
Tila: Various small farmers
Viljelijä: Various nice names
Lajikkeet: Typica (Cub); Typica, Catai, Carturra, Bourbon (Guat)
Kasvukorkeus: 1600–2000m (Cub); 1350–2000m (Guat)
Prosessointi: Washed and loved

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Holmen Hang-on

Darkest chocolate · Berries · Spices

It's time to stay safe and enjoy the little things in life! Time to stay cool and positive. Try out new things. We, as some of our fans have realised, have been doing this by trying out new roast profiles and out came this espresso, which we named Holmen Hang-on. Hang-on all Slurpians and Holmen Coffee fans! And what better way to sweeten your day than to have a Holmen Hang-on. May the coffee be with you!

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Junho Suzuki

31/03/2020

Country: Cuba, Guatemala
Region: Sierra Maestre (Cub), Huehuetenango (Guat)
Farm: Various small farmers
Farmer: Various nice names
Varieties: Typica (Cub); Typica, Catai, Carturra, Bourbon (Guat)
Growing Altitude: 1600–2000m (Cub); 1350–2000m (Guat)
Processing: Washed and loved