CUBA SERRANO SUPERIOR



SPECIES: Arabica

VARIETY:

METHOD: Washed, sun dried

CERTIFICATION:

PRODUCTION AREA: Sierra Maestra

ALTITUDE: 1.300 - 1.400 m

SCREEN: 16 - 17

CUP PROFILE:

- AROMA:

FLAVOUR: Intense: tobacco, cocoa, nuts

BODY: Very highACIDITY: Very low

■ AFTERTASTE: Very persistent, with dark chocolate notes

SCORE:

BOTANICAL SPECIES: Arabica (85%), Robusta (15%)

HARVEST: from September until February

SHIPMENT: from November until June

BAGS: 60 kg