

BOMBITA

Our darkest roast. Spicy notes combine with hints of sweet caramel and chocolate to create a delightful explosion in the mouth. Even light roast aficionados will be pleasantly surprised when they discover this gem.



Facts

Origins	Brazil - Sul de Minas -
Regions	Passeio farm
Farms	Peru - Cajamarca, Jaén - Pirulito, El Huaco, La Huaca
Processing method	Natural, Washed
Variety	Various
Certificate	Brazil Urban: UTZ, RFA Peru: Organic

Recipe

Espresso	
Dose	19 grams
Extraction time	26 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

Bombita is our darkest roast, an accessible coffee that everyone will enjoy. Very suitable for fully automatic machines. Bombita currently consists of two Brazilian and a Peruvian coffee.

Passeio, Brazil

We're thrilled to finally work with Adolfo Henrique Vieira Ferreira, the owner of Fazenda Passeio. One of our green buyers visited his farm several years ago and explains "Adolfo is by far the most passionate Brazilian farmer I ever met. He's also president of the Brazilian part of the Specialty Coffee Association and he's very keen on helping other farmers teaching new techniques and cultivate varieties.

Furthermore, Passeio is extremely beautiful and produces some stunning Brazilian coffees!" The farm is located in the southern part of Minas Gerais, Brazil, where an abundance of specialty coffees is grown. Adolfo is a real example for others in the Brazilian specialty coffee industry: he puts his heart and soul into his work and is fully committed to obtain the highest quality. Compared to other Brazilian farms, Passeio is relatively small. Whereas machine plucking is the standard here, the coffee at Passeio is picked by hand and by the use of hand machines.

The Vieira Ferreira family has been producing coffee in the region for over three generations. They do their absolute best to improve and increase productivity with respect to the environment and the local workforce, which is a large part of the operation. In all their work, they emphasize on social improvement: all of the local workers receive social support, such as schooling, workforce training, and environmental education.



Community lot Huabál, Peru

The Peruvian coffee component in Bombita comes from two communities in the Huabál district: El Huaco and La Huaca. Huabál is located in the Cajamarca region, that is becoming more and more popular because of its outstanding qualities and mouthwatering flavour profiles. The Cup of Excellence has contributed to its fame, as the district is home to several finalists of the competition.

During the Roya (coffee rust) plague in 2012/2013, many farmers in Huabál lost significant parts of their coffee harvest. Luckily, many of them also had other sources of income and therefore they weren't forced to leave their land. Whereas the Peruvian government started promoting resistant cultivars, most farmers in Huabál continued working with trees from traditional varieties that survived the Roya. And with positive effects: these varieties have become quite strong and deliver a much more delicious cup than the Roya resistant ones. As the interest in specialty produce is growing year by year, more farmers are planting back those traditional cultivars. Huabál has just started its journey to excellence and we're very pleased that, together with our importing partner, we can work together with those dedicated producers from the El Huaco and La Huaca communities.

By buying this coffee, we support the farmers so that they can work on improving the infrastructure, drying capacity and storage conditions. It gives them the motivation and inspiration to produce even higher quality coffee in the future and we're looking forward to be part of their journey.

