

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.



Facts

| | |
|-------------------|-------------------|
| Origin | Peru, Ethiopia |
| Region | Cajamarca, Guji |
| District, Farm | Huabál, 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 |



BOCCA
COFFEE ROASTERS

The story

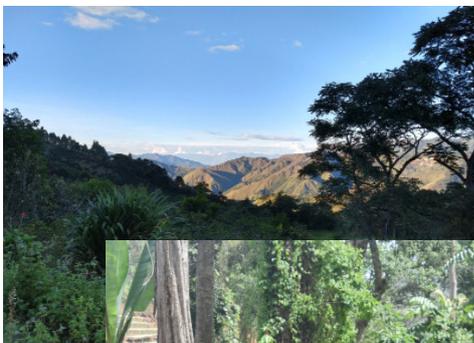
The Gusto is organic and consists of only 86+ scoring coffees, currently a Peruvian and a Ethiopian coffee. The combination of those two create a funky, sweet yet acidic cup. The Gusto has both the naturally and the washed processed coffee from Suke Quto

Huabál, Peru

This coffee comes from two Peruvian 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. Therefore, these varieties have become quite strong. Also, they deliver a much more delicious cup than the Roya resistant ones. 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.



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.



BOCCA
COFFEE ROASTERS