

## Foxhole Coffee – Origins Peru Decaffeinated

Peruvian decaffeinated coffee, a refined single-origin option, retains the essence of its origins while offering a caffeine-free experience, grown in the country's diverse landscapes and rugged geography, primarily featuring Arabica varieties like Typica, Bourbon, and Caturra. The coffee comes from regions such as Cajamarca, Amazonas, and Cusco, located on the eastern slopes of the Andes Mountains, with plantations typically at elevations between 1,200 and 2,000 meters (3,940 to 6,562 feet) above sea level. These high altitudes slow bean maturation, preserving flavor complexity even after decaffeination, often using the Swiss Water Process or mountain water method to maintain quality.

The **landscape** blends towering Andean peaks, deep valleys, and lush tropical forests. The Andes provide fertile, volcanic soils rich in organic matter, while the proximity to the Amazon Basin adds humidity and rainfall (1,500–2,500 mm annually). Cajamarca's misty microclimates and rocky terrain contrast with Cusco's steep, jungle-covered slopes near Machu Picchu. The climate features a rainy season (November to March) and a dry season (April to October), supporting shade-grown coffee under trees like Inga and banana, with many farms adhering to organic practices.

**Flavor** notes of Peruvian decaffeinated coffee remain balanced and nuanced, mirroring its caffeinated counterpart but with a slightly softer edge due to processing. Cajamarca beans offer a creamy body with milk chocolate, caramel, and a mild nutty finish, like almond. Cusco's decaf showcases stone fruit notes (peach or apricot), a floral hint (jasmine), and a gentle citrus acidity (orange), while Amazonas delivers cocoa, brown sugar, and a subtle herbal undertone. The decaffeination process preserves these profiles, though the acidity is typically milder, and the cup retains a clean, smooth finish.

**Elevation** is key, with most plantations classified as Strictly Hard Bean (SHB) above 1,200 meters. Higher altitudes in Cusco (up to 2,000 meters) yield brighter, more complex beans, while mid-range elevations in Cajamarca (around 1,500 meters) produce a rounder, sweeter cup. The volcanic soils and organic farming practices, combined with gentle decaffeination, ensure a high-quality bean that retains its regional character.

In summary, Peruvian decaffeinated coffee reflects its origins- a harmonious blend of Andean grandeur, tropical lushness, and volcanic richness, delivering a caffeine-free cup as smooth and vibrant as the landscapes it hails from.

Savor Peru's caffeine-free elegance- a creamy, chocolatey delight with peach, caramel, and a hint of jasmine in every soothing sip.