



KAFFEROSTERIET
LÖFBERGS
 ETABLERAT
 1906

CUMBIA

THE CUMBIA MUSIC STYLE AND NATIONAL DANCE IS THE PRIDE OF COLOMBIA, WHICH IS WHY WE'VE GIVEN ITS NAME TO OUR VIBRANT ESPRESSO. EQUALLY IMPORTANT IN THIS MODERN, FINELY TUNED BLEND, IS THE COFFEE FROM THE ASOBAGRI COOPERATIVE ON THE MOUNTAINSIDE OF GUATEMALA. HERE, VOLCANOES GIVE LIFE TO THE BEANS, CREATING A TASTE EXPERIENCE OF DARK BERRIES WITH CARAMEL TONES.

The first and lasting impression when arriving in Guatemala is of its ancient volcanoes. They rise majestically towards the heavens – a magnificent sight to behold. Agua, Fuego, Pacaya and Acatenango are some of the largest, with all four active. Whilst they continuously release smoke from their fiery interiors, we are reminded that sooner or later they will awaken and erupt...

For the Asobagri cooperative farmers in Guatemala, the ash is a gift rather than a threat. Clinging to the mountainside in the middle of remote Maya country, their coffee gets its taste from the fertile volcanic soil, which is rich in minerals.

Founded by local Mayans, the Asobagri cooperative has performed ecological cultivation since 1989. Certified coffee is incredibly important to them because it increases the quality of the coffee, allowing them to charge a slightly higher price, which in turn

creates better living conditions for the people in the surrounding villages. This means we can help build a better future for our growers and their families whilst delivering delicious coffee.

Important in the post harvest process is the separation of the fruit's flesh from the bean. Whilst some use the dry process, whereby the coffee cherries are left to dry before the flesh is threshed away by hand, the Asobagri cooperative uses the wet process. Here, the skin of the fruit is carefully washed away from the bean before being dried in the sun.

To create a truly phenomenal coffee, we mix our Guatemalan coffee with beans from Colombia and Ethiopia, which are roasted according to a custom-made profile to bring out the aromas. The result is a blend that's perfectly suited to both espresso and brewed coffee, depending on how it's ground.

Martin Löfberg, Purchasing Director



CUMBIA

FULL-BODIED WITH RAISIN SWEETNESS, AN ELEGANT AROMA OF COCOA AND A LASTING TASTE OF ALMOND LIQUEUR AND LIQUORICE.

The local coffee of Colombia has it all. Full-bodied with deep berry sweetness, perfect acidity and an endless, rich aroma, these beans make the perfect espresso. Enveloped in a unique, well-balanced elegance, the base mix comes from the Red Ecolsierra cooperative, which lies close to the Caribbean coastline.

To create the perfect balance, we've melded our Colombian coffee with beans from the Asobagri cooperative in Guatemala and those from Sidamo in Ethiopia. Like the country's 'Cumbia' national dance and music, we hope our Colombian coffee captures the world with its swinging backbeats.



Certification means the farmers are better paid for cultivation in difficult-to-access mountain areas.

Ash from Guatemala's powerful volcanoes provides a mineral-rich soil, which creates a full-bodied, rich taste.



ORIGIN
 Colombia, Guatemala, Ethiopia.

REGION
 Sierra Nevada, Huehuetenango, Sidamo.

COOPERATIVE
 Red Ecolsierra, Asobagri, Sidama.

AROMA
 Cocoa.

TASTE
 Discover the taste of sweet raisins, liquorice and almonds, leaving a light acidity in this full-bodied coffee.

ELEVATION
 900–2,000 m.a.s.l.

PROCESS
 Wet process. Sun-dried under Parabolic tents and open terraces.

VARIETIES
 Caturra, Bourbon, Vialobos, Native Arabicas.

CONTENTS
 Whole coffee beans. 100% Arabica. Fairtrade and Organic certified.

GOES WELL WITH
 Strong chocolate flavoured pastries, desserts and liquorice. Excellent with cognac, calvados, grappa and aged rum.

PRODUCT NO
 25005.

