

Cáscara – Dry Coffee Cherry Tea



Finca La Vega

Antioquia Region, Colombia

- **Location:** Amagá, Antioquia Region, Colombia.
- **Producers:** Jairo & Stella Taborda Rojas
- **Elevation:** 1,900 Meters / 6,233 Feet

- **Process:** Washed
- **Drying Method:** Mechanically slowly dried to avoid spoiling. Manual sorting after dried.

- **Tasting Notes:** Rose hip, hibiscus, cherry & red currant.

What is Cáscara?

Cáscara is the dried husk or peel of the coffee cherry. The pulped fruit is collected after the coffee beans have been removed from the cherries as part of coffee processing. It is then dried naturally on raised beds before milling to produce the cascara husk.

The Benefits of Cáscara:

Not only is coffee cherry tea delicious but it is also eco-friendly. Normally the pulped fruit is considered a by-product of the coffee-making process and is either discarded as waste or used as compost. Now these cherries are being reused to produce a unique drink of their own.

FACT: Cáscara's caffeine content is significantly lower than brewed coffee!

FACT: Cáscara is filled with a high concentration of natural sugars, oils, vitamins and antioxidants which come from the skin and pulp of the coffee fruit.