

tunki®

PERUVIAN GOLD
HIGH ALTITUDE ANDEAN COFFEE

Grade 1 Award Winning Coffee Beans

A beautifully balanced 100% arabica, single origin, gourmet coffee originating from the Peruvian Andes. This exclusive organic coffee encompasses intensity of flavour, full body and citrus acidity.

Tunki boasts a superb floral aroma with sweet chocolate and treacle notes, enhanced with undertones of citrus and red berries.

Tunki coffee comes from a specific micro climate area in the Andes. It is named after the Tunki bird "cockerel of the rocks" (some call it cock of the rocks...) and is grown at an altitude of about 1300-1800 meters. It is usually farmed by Quechuan and Aymara people in sustainable ways, harvested by hand and nourished by spring water.



Cup Profile

Aroma: Floral

Acidity: High

Body: Very Full

Flavour: Chocolate

Altitude: Grown 1300-1800

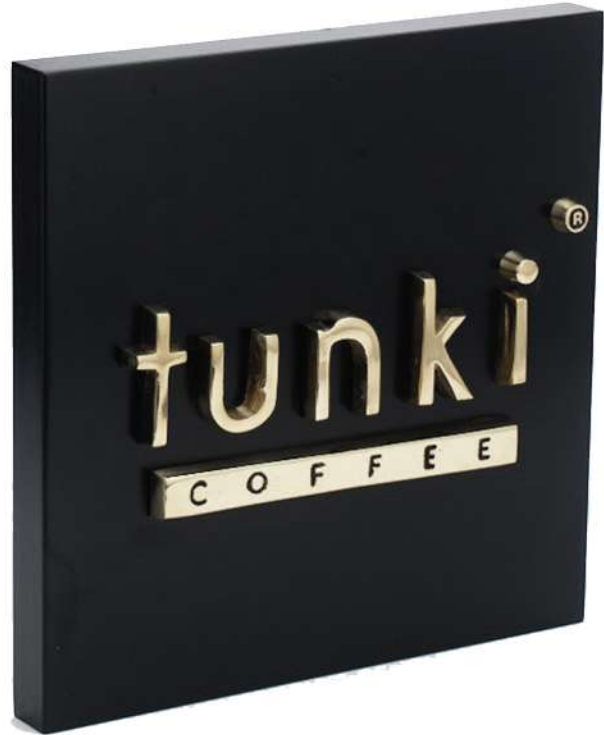


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GRADE 1 COFFEE BEANS
NITROGEN PACKED



HAND MADE HARDWOOD
& METALLIC SIGN



GOLD FOIL
COASTERS



GOLD FOIL
MENUS



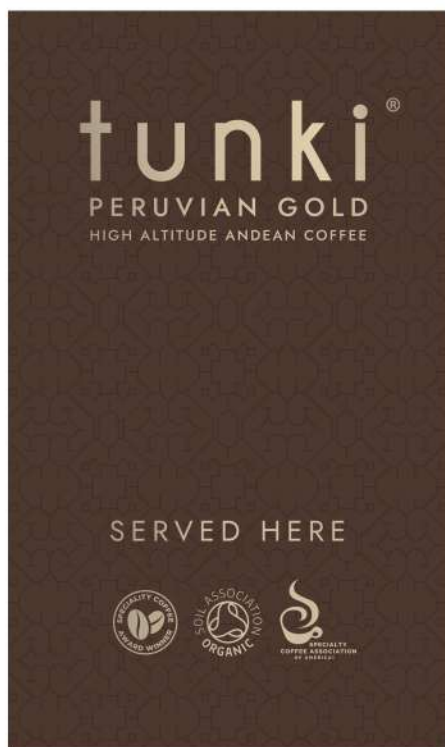
LUXURY
LOYALTY CARDS

tunki®

PERUVIAN GOLD
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DOUBLE WALL CUPS



POS



GOLD PLATED CROCKERY