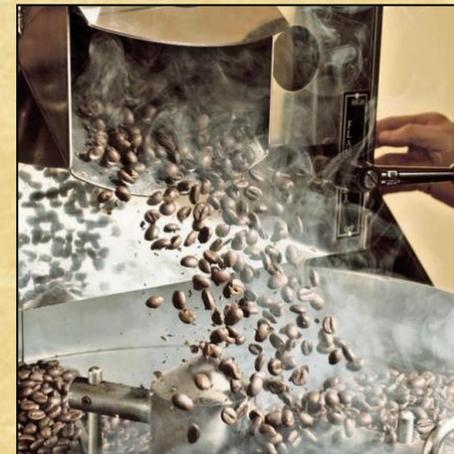


Faszination Kaffee



Kaffeerösterei Hosennen AG

- Spezialitätenrösterei für
- zertifizierten Bio Kaffee
- aus fairem Handel



- Frischer Bohnenkaffee
- von höchster Qualität

Familienbetrieb



COFFEE REGIONS IN COLOMBIA

CENTRAL REGION (Caldas, Quindío, Risaralda, north of Valle, Antioquia, Cundinamarca and north of Tolima)

The presence of interspersed dry and wet periods allows the harvest of fresh coffee throughout the year. The main harvest is between September and December and between April and June a secondary one called "mitaca". The coffee produced in this region is balanced with fruity and herbal notes.

SOUTHERN REGION (Nariño, Cauca, Huila y south of Tolima)

This area is very close to the equator and coffee is produced at lower temperatures, but not extreme. This area has particular harvest cycles and coffee has increased acidity, medium body and smooth flavor with citric and sweet notes, and special features in a cup.

General characteristics of every region

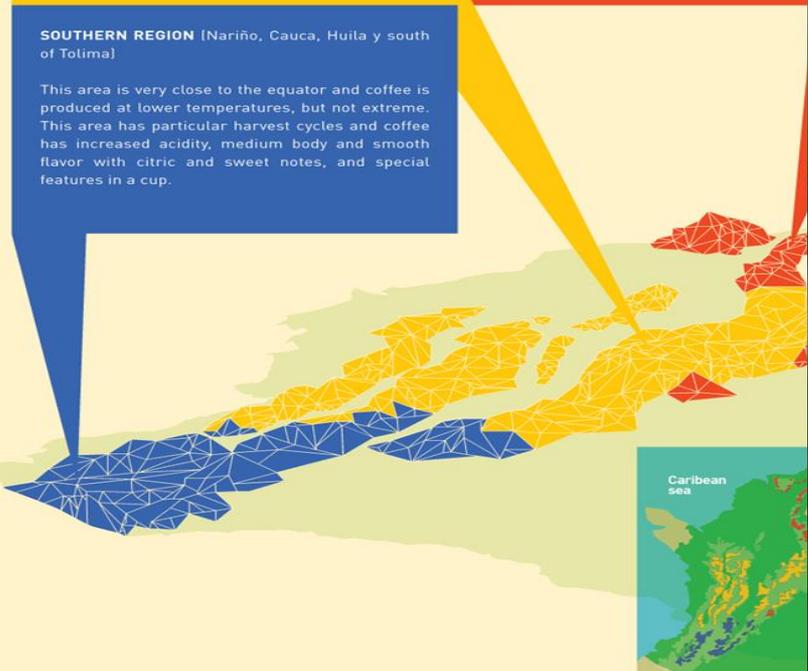
☿ Ideal temperature: Between 17°C (63°F) and 23 °C (73°F)

▲ Ideal altitude: Between 1.200 masl (3.937 ft.) and 1.800 masl (5.905 ft.)

All regions produce 100% C. Arabica with Bourbon, Caturra, Castillo, Colombia and Tabi varieties. Good soil quality derived from volcanic ash.

NORTHERN REGION (Magdalena, Casanare, Santander, Norte de Santander)

In this area coffee is grown at lower altitudes and higher temperatures, for this reason, coffee is more exposed to sunlight and are protected by different levels of shade. This type of coffee has medium acidity, its flavor has nutty and chocolate notes, and it has more body.



Dezalé Projekt



Verarbeitungsprozesse auf der Finca



Musterankauf





Kaffee und Kuchen in Kolumbien



Einflussfaktoren auf Geschmacksprofil

1. Ursprungsland
2. Botanik
3. Topografie
4. Klima
5. Verarbeitungsprozess



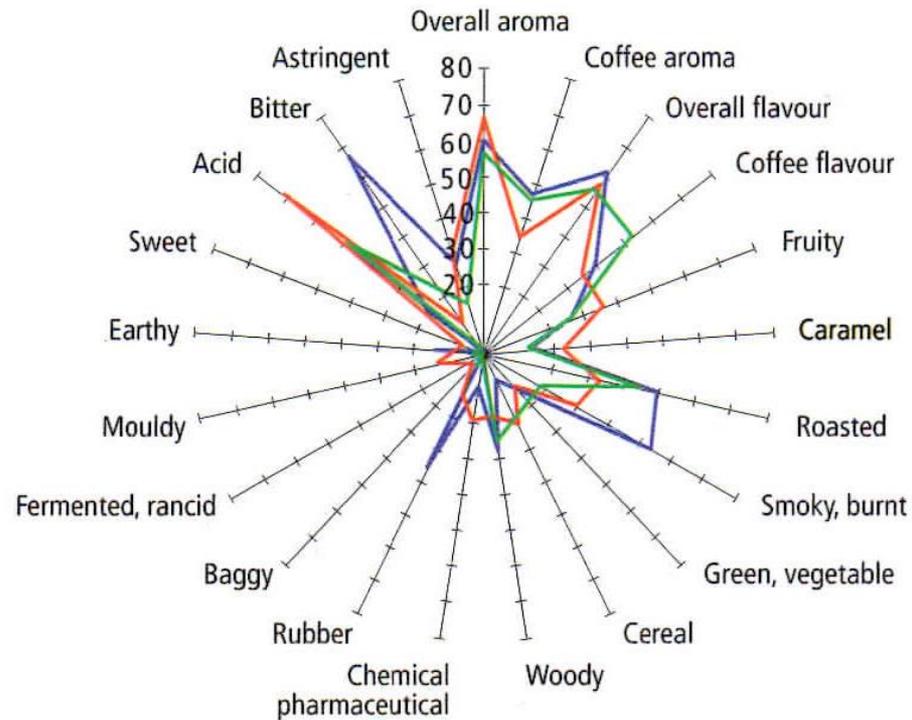
Einfluss von Röstgrad auf das Aroma

On the same arabica

full roasted —■—

light roasted —■—

medium roasted —■—



Wie rösten wir ? Der feine Unterschied



Kundenröstungen starten erst nach der Bestellung und sind darum immer frisch und mit Röstdatum versehen.

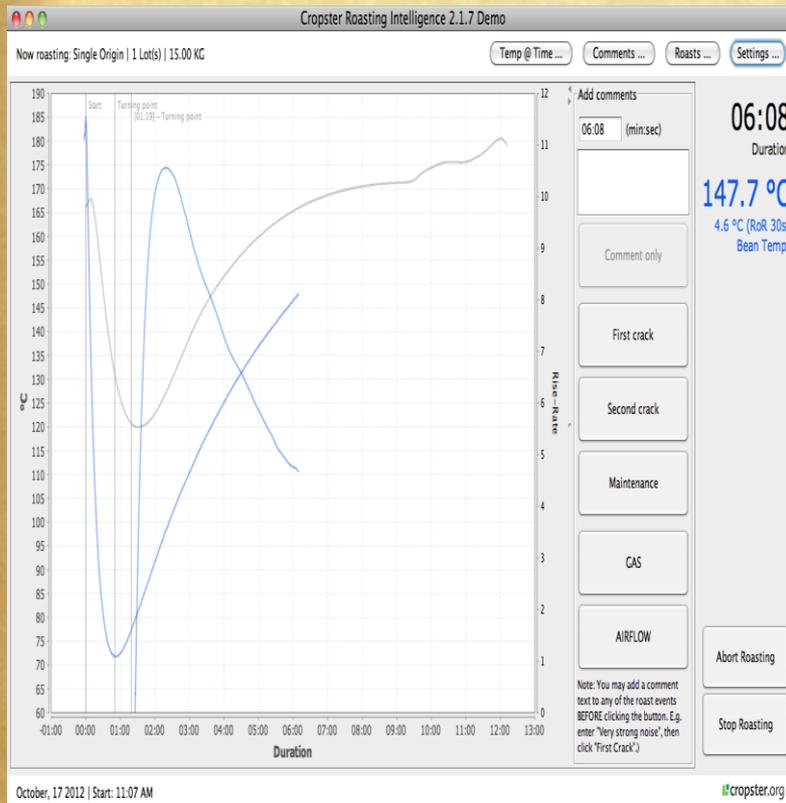
Mit individuellen Röstprofilen veredeln wir den Rohkaffee in kleinen Chargen

sortenrein, um auf jede Provinienz eingehen zu können.

Profilröstung



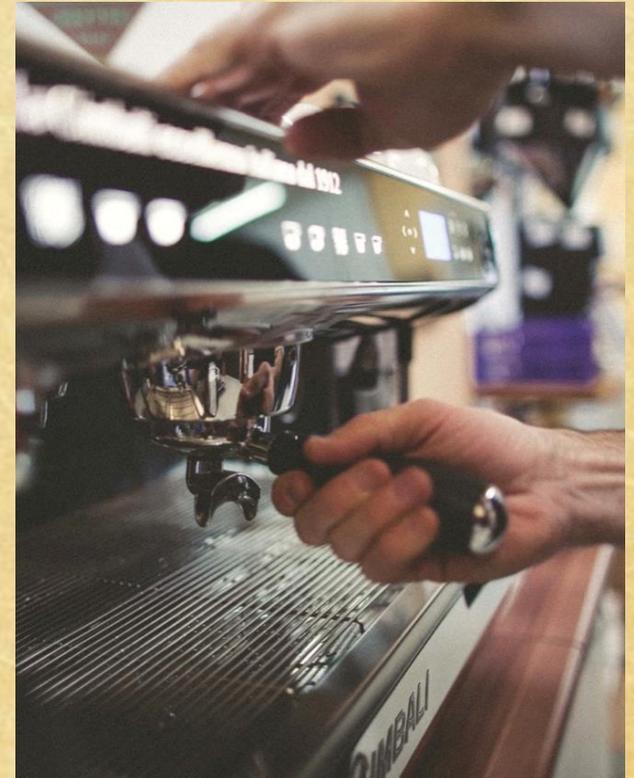
KAFFEERÖSTEREI
HOSENNER



Vielen Dank für die Aufmerksamkeit !



Kaffeeladen Gersau, Di, 14-18 Uhr



Degustation & Verkauf