



Café Onix:

Onix coffee is carefully cultivated and harvested from rigorously selected farms and then processed using anaerobic fermentation. This process is a new method of controlled fermentation, which has come to revolutionize the traditional ways of processing specialty coffees.

This innovative process has four years since its first edition in 2014, being Café de Altura a pioneer in the beginning of the experimentation, improving and consolidating the process until this new reservation that we bring to your table today.

This coffee is exceptional quality, with medium intensity body, long and creamy after taste, high citric acidity and juicy, with flavors to ripe fruits, green apple, cinnamon, cocoa, spices, sugar cane, honey, with excellent balance and complexity.

Our preparation recommend are two filtering methods:

- **Chemex:** In this method the intensity and quality of the acidity of this coffee will be highlighted, as well as its excellent cleanliness and juiciness.
- **Vandola:** With this new method, you can have a drink with an excellent balance of attributes, highlighting the sweetness, complexity and the body of the coffee.

Recommended ratio of coffee versus water: 15 ml of water per each gram of coffee.