



Coffee tasting in Miraflores

Lima - Perú

DURATION	MAX PEOPLE	AGE	LANGUAGE
1 hour	100	+5 years	EN

Base price per person

From

US\$25.00

per person

Tour Description

Highlights:

- A detailed lesson on the history of our estate and our harvesting processes.
- In depth knowledge of coffee fermentation and refinement, from bean to cup.
- Discovering the different brewing methods: espresso, Americano, and cold brew.
- A hands on demonstration of three different brewing methods using the V60.
- Tasting of 1 espresso, 1 Americano, and 1 cold brew.

If you're a true coffee lover looking to take your knowledge to the next level, our demonstration is exactly what you need! At Terrua Café, strategically located in the heart of Miraflores, we're not just a specialty coffee shop we're also coffee producers! Plus, in 2019, we were named the second best specialty coffee shop in Lima by the Peruvian Chamber of Coffee and Cocoa.

Itinerary



Discover the history of our estate

LOCATION	DURATION	TIME
Lima - Perú	15 minutes	Time to be confirmed

You'll learn a bit about the history of our farm in Villa Rica (Fundo Santa Josefa), which spans more than three generations. What sets us apart is that we don't outsource or subcontract any part of the process; here, you'll get a glimpse of the legacy that defines our coffee shop.



Discover the art of our fermentation processes

LOCATION	DURATION	TIME
Lima - Perú	30 minutes	Time to be confirmed

You'll learn about production, post-harvest processes, and brewing using the V60 method. We'll start with the meticulous harvesting processes and the essential details of fermentation that lead to perfection from bean to cup.



Try specialty coffees

LOCATION	DURATION	TIME
Lima - Perú	15 minutes	Time to be confirmed

Try our three varieties honey, washed, and natural each produced through a unique fermentation process. Discover new flavors and aromas from our own Fundo Santa Josefa farm.



Try the cappuccino, Americano, and cold drip

LOCATION	DURATION	TIME
Lima - Perú	15 minutes	Time to be confirmed

Enjoy the balanced flavor of our cappuccino, Americano, and cold drip

Included

- V60 using 3 different processing methods (Honey, Washed, Natural)
- Espresso
- Americano
- Cold Brew

Not include

This experience does not include the sale of bulk products, but we invite you to purchase your favorite varieties in our store after the demonstration.

Travel advisor



Cesar Vasquez

Travel Specialist

I started in the Peruvian jungle, and from there I've designed trips across Peru through Cusco, Arequipa, Puno, and other destinations in South America. I'll help you plan your trip like a buddy: with real advice, local insight, and support every step of the way.

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Response time: 2 hours