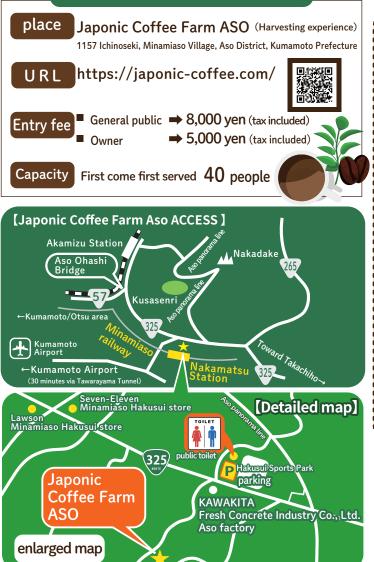
Naturally cultivated coffee farm tour

harvest experience tour

After harvesting rare coffee beans, we plan to roast and sample them on the spot.

February 11, 2024 SUN

Event time: 13:00-16:00



Naturally grown coffee extraction experience 5 times

Natural cultivation is a cultivation method that uses no pesticides, fertilizers, or herbicides and is advocated by Akinori Kimura, creator of the `` Miracle Apple."

This is the first naturally grown coffee farm in Japan. Green coffee beans imported from overseas use preservatives to prevent mold, and even beans made organically can



Mr. Akinori Kimura (left representative Sato (right)

have a bitter taste and acrid taste, but domestically grown naturally grown coffee is free from preservatives. Since no additives are used, there is no bitterness or harshness, and the product has a mellow and clear taste. In addition, unlike regular coffee extraction, it does not produce bitterness or astringency, so it can be extracted multiple times using the same coffee powder, like Taiwanese tea or Chinese tea. In this harvesting, roasting, and tasting experience, you can enjoy the changes in taste, aroma, and color of naturally grown coffee by extracting it five times using the same coffee powder. We hope that you will experience the ``5-time extraction" that is difficult to experience with other coffees, and experience the wonders of natural cultivation.

Requests

★ Please use the parking lot adjacent to Hakusui Sports Park.

★There are no toilets installed on the farm, so please use the public toilets adjacent to Hakusui Sports Park or the toilets at nearby convenience stores.

★From Hakusui Sports Park to Japonic Coffee Farm Aso (farm) It's a 7 minute walk

Apply via email or web form





03-6225-0571

URL: https://japonic-coffee.com/ FAX: 096-200-7222 info@japonic-coffee.com (Japonic Coffee Farm ASO)