



## **The roast with the most, Panama La Huella coffee lands Golden Fork for the North of England**

### **Golden Fork from the North of England announced**

Following a record-breaking 12,772 entries judged over 75 days, Great Taste, the world's most revered food and drink awards, has reached its grand finale for 2019. The **Great Taste Golden Fork** for the best food or drink from the **North of England** was presented to **Dark Woods Coffee** from **Huddersfield** for its "impeccably roasted and graded" **Panama La Huella "Cafe de Panama" (Natural)**, a hand selected, high altitude micro-lot, sourced from a small producer group in Panama. Naturally processed, the ripe coffee cherries are sun-dried on raised beds at La Huella's Alpha 1 processing mill, so that the coffee beans dry within, giving the coffee its fruity and chocolaty tones and rich body.

Having impressed at every stage of the blind-tasted judging process, the "funky, honeyed, sweet and sour", **Panama La Huella "Cafe de Panama" (Natural)** was celebrated as the best tasting product in its region at the Great Taste Golden Fork Dinner held on Sunday 1 September at the InterContinental Park Lane Hotel, London, where over 350 guests from the world of fine food gathered to discover this year's stars of food and drink.

**Contact: Dark Woods Coffee, 01484 843141 / [www.darkwoodscoffee.co.uk](http://www.darkwoodscoffee.co.uk).**

The Golden Fork from the **North of England** was sponsored by **Fine Food Show North** and also nominated this year was a Great Taste 3-star **Mrs Kirkham's Tasty Lancashire** by Preston-based **Mrs Kirkham's Lancashire Cheese** and a Great Taste 3-star craft beer **Old Tom** made by **Frederic Robinson** in Stockport.

**[A full list of all Golden Fork trophy winners is available from amy@freshlygroundpr.co.uk.](mailto:amy@freshlygroundpr.co.uk)**