

CASA
ESPRESSO
—
COFFEE
ROASTERS

BRAZIL
•
PINOTAGE



Single Origin

Zelinda Piovesan grows this Catuai IAC-144 varietal at 990 masl. She dries the ripe cherries on raised beds, unlike many Brazil naturals that undergo quick mechanical drying. A very unique coffee!

65g per litre for filter styles and 1:2 brew ratio for espresso. We use 21g in and 42g out on our Sanremo Café Racer with 20g IMS baskets.

Super boozy notes follow a white chocolate sweetness and a white peach acidity.

@Casa_Espresso