

CASA
ESPRESSO
—
COFFEE
ROASTERS

BRAZIL

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PATRICIA COELHO



This coffee is an Acaia variety grown on the Santo Antonio farm by owner Patricia Coelho at 1100 masl, and it is only her second year of production. This lot is dry processed.

Try 65g per litre for filter styles and 1:2 brew ratio for espresso. We use 17g in and 34g out.

Chocolate upfront, particularly cocoa in espresso, followed by an almond and honey sweetness.

@Casa_Espresso