

CASA
ESPRESSO
—
COFFEE
ROASTERS

BRAZIL

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FAZENDA RANCHO GRANDE



Single Origin

The Rancho Grande farm has been producing coffee since 1933 and is now run by son and grandson. Mundo Novo and Acaia varietals are grown at 970 masl. The cherries are mechanically picked and the ripest fruit is selecting for processing where it is dried in 'static boxes' for 7-10 days.

65g per litre for filter styles and 1:2 brew ratio for espresso. We use 20g in and 40g out on our Sanremo Café Racer with 20g IMS baskets.

A juicy nectarine acidity gives way to a caramel sweetness followed by a heavy dark chocolate body.

@Casa_Espresso