

CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS

PERU

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JUAN HEREDIA SANCHEZ



Single Origin

Juan grows his coffee in Huabal in the province of Cajamarca. This lot consists of Bourbon and Caturra and is pulped and fermented for 40 hours, then washed and dried for around 40 hours on covered raised beds, in an extension on his house!

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.

Warm baking spices are followed by orange mandarin acidity and maple syrup sweetness.

@Casa\_Espresso