

CASA
ESPRESSO
—
COFFEE
ROASTERS

COLOMBIA
•
PICO DE AGUILA



Single Origin

This coffee is produced by the CENCOIC coop by over 316 families in the Cauca region within the 'Honduras' reserve. Colombia, Caturra and Tipica varietals are grown at 1500–1850 masl.

For filter style brews try 65g of coffee per litre of water. For espresso try brewing 1:2.25, we use 20g in and 45g out in with a 20g IMS basket in our Sanremo Café Racer.

We find a dark chocolate base, with a black cherry acidity and an orange marmalade sweetness.

@Casa_Espresso