

CASA
ESPRESSO
—
COFFEE
ROASTERS

GUATEMALA

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SELECCION POAQUIL LOT #8



Single Origin

This coffee is produced by several smallholder farms from Poaquil, in the state of Chimaltenango. Grown at incredible altitudes of 1650-2200 masl, this coffee consists of Catuai, Caturra, Typica and Pache varieties.

65g per litre for filter styles and 1:2.25 brew ratio for espresso. We use 20g in and 45g out on our Sanremo Café Racer with 20g IMS baskets.

Red Apple acidity leads into a treacle sweetness and milk chocolate body.

@Casa_Espresso