

CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS

NICARAGUA

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SANTA MARIA DE LOURDES



The Peralta family produce this Red Catuai varietal at 1400 – 1600 masl. It undergoes an anaerobic fermentation, whereby the ripe cherries are placed in airtight, temperature controlled steel tanks to ferment for 72 hours, then dried on raised beds for upto 30 days.

65g per litre for filter styles and 1:2 brew ratio for espresso. We use 18 in and 38g out.

Expect a juicy wild strawberry note upfront, giving way to a raisin sweetness followed by a milk chocolate aftertaste.

@Casa\_Espresso