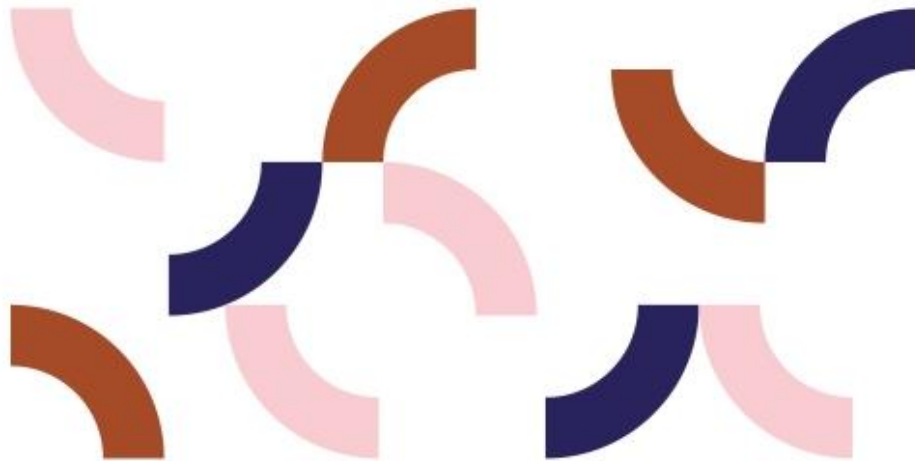


CASA
ESPRESSO
—
COFFEE
ROASTERS

BRAZIL
•
PEDRA BRANCA



Single Origin

Pedra Branca is situated in the south of the Minas Gerais region. Farmer Rinaldo De Junqueira grows yellow bourbon coffee trees at 950-1350 masl, and uses a natural preparation to process the coffee. The cherries are allowed to fully ripen, then picked and sorted, then dried on raised beds followed by mechanical drying.

Try 65g for filter styles and a 1:2 brew ratio for espresso. We use 20g in and 40g out.

Smooth chocolate, hazelnut sweetness and clementine acidity. A bit like a fruit and nut bar crossed with chocolate orange!

@Casa_Espresso