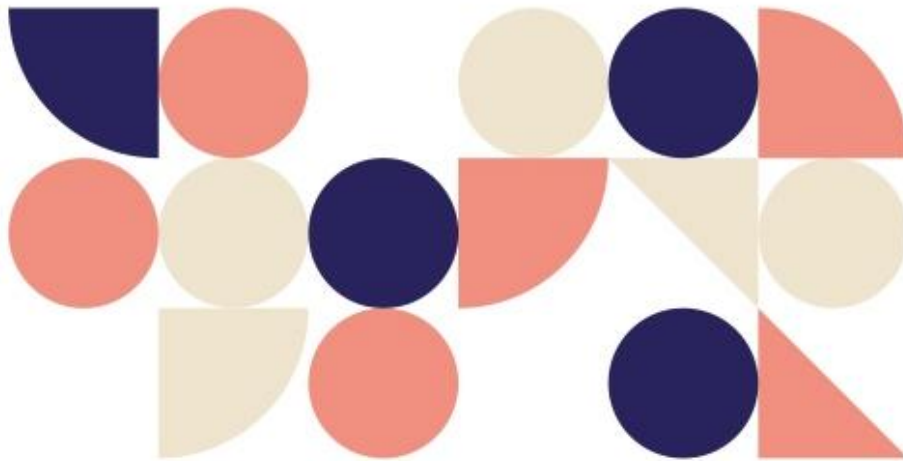


CASA
ESPRESSO
—
COFFEE
ROASTERS

ETHIOPIA
•
ADOLA NATURAL



Around 1470 smallholder producers bring their heirloom coffee cherry grown at 1750 to 2050 masl to the Adola dry mill where it is dry processed by close to 400 employees in the height of the season, working across over 350 raised beds.

65g per litre for filter styles and 1:2 brew ratio for espresso. We use 18 in and 36g out.

Freshly squeezed orange juice acidity gives way to sweet Ribena and floral honey notes.

Super sweet!

@Casa_Espresso