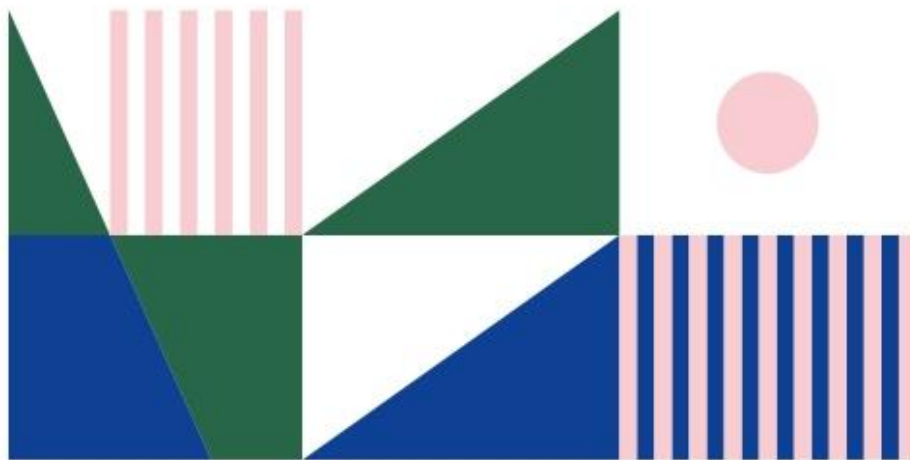


CASA
ESPRESSO
—
COFFEE
ROASTERS

GUATEMALA
•
BLUE AYARZA VINOSO



The smallholder producers of the Ayarza region grow Catuai, Anacafe 14, Pache, Bourbon, and San Ramon varieties at 1400 to 2000 masl. The ripe cherry is floated, pulped, fermented for 14 hours then patio dried and finished in a mechanical dryer.

65g per litre for filter styles and 1:2 brew ratio for espresso. We use 17.5g in and 35g out.

Juicy plum is followed by a grape sweetness, finishing with dark chocolate

@Casa_Espresso