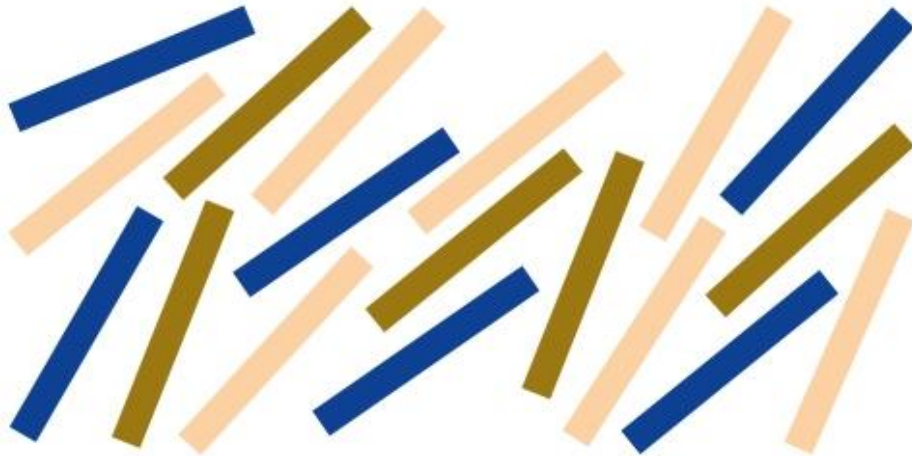


CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS

EL SALVADOR

•  
ALEXANDER MURCIA FLORES



Alexander Murcia Flores produces this coffee at his farm, Las Terrazas at 1300 masl and consists of 90% Pacas and 10% Bourbon varietals. It is honey processed, where the ripe cherry is macerated and dried for 15-16 days on raised beds.

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

Black grape and Victoria plum acidity gives way to a smooth and malty Assam tea sweetness and body.

@Casa\_Espresso