

CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS

MEXICO  
•  
SELECCIÓN HUATUSCO



Approximately 1000 smallholder farmers produce this lot from the region of Huatusco. The coffee is grown at 1,100 to 1,450 masl and consists of several varietals including highly prized Geisha and climate resistant Marsellesa. It is washed processed and mechanically dried due to the humid climate.

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

This coffee has notes of brown (Panelsa) sugar, almond and a smooth milk chocolate finish. Well balanced and easy drinking.

@Casa\_Espresso