

CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS

# HONDURAS

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## NORMA IRIS FIALLOS



Based in the Copan region of Honduras, Norma Iris Fiallos grows this Maragogype varietal at 1200 masl, where it is harvested and taken to the local mill where it is pulped, fermented overnight then dried on raised beds where it is dried for 20 to 30 days depending on weather.

60g per litre for filter styles and 1:2 brew ratio for espresso. We use 18 in and 36g out.

Sweet and refreshing lemonade notes give way to sweet apricot, followed by a smooth and sweet milk chocolate finish.

@Casa\_Espresso