

CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS

SINGLE ORIGIN

**COLOMBIA**  
VOLCANO



Dark Chocolate,  
Caramel, Cranberry

The region of Nariño is known for its rich volcanic soils, high altitudes and good rainfall. This coffee is grown at 1700-2200 masl, and consists of a handful of local varieties grown in the humid climate.

Try 60g per litre for filter styles and 1:2 brew ratio for espresso. We use 17.5g in and 35g out.

This coffee opens up with a zingy fresh cranberry acidity, followed by a smooth caramel sweetness and a dark chocolate body.

@Casa\_Espresso