

**CASA
ESPRESSO
—
COFFEE
ROASTERS**

**IN LIGHT OF THE RECENT EVENTS IN
UKRAINE, WE WILL BE DONATING ALL
PROFITS FROM THE SALES OF THIS COFFEE
TO THE RED CROSS UKRAINE
HUMANITARIAN APPEAL.**

**If you wanted to donate without purchasing
the coffee, you can here
[https://donate.redcross.org.uk/appeal/uk
raine-crisis-appeal#](https://donate.redcross.org.uk/appeal/ukraine-crisis-appeal#)**

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ABELINA ALVAREZ



Single Origin

Abelina Alvarez produces this washed micro-lot in Lucmamba, Cusco.. This coffee is grown at 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 mixed berry acidity, followed by a cinder toffee sweetness and a milk chocolate body.

@Casa_Espresso