

CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS

SINGLE ESTATE

**BRAZIL**  
PIETER JOHANNES - NATURAL



Limited Edition  
Extended Fermentation

Produced by Pieter Johannes. The coffee is a Single Estate 100% Catiguá variety and is naturally processed with an extended cherry fermentation in anaerobic conditions

Try 65g for filter styles and a 1:2.25 brew ratio for espresso. We use 17.5g in and 35g out.

Light strawberry, red apple with clean body and lychee sweetness.

@Casa\_Espresso