

CASA
ESPRESSO
—
COFFEE
ROASTERS

SINGLE ORIGIN

DR CONGO
KAHONDO



Blackcurrant,
Vanilla, Red Apple

This bourbon arabica is grown and picked by one of 7 washing stations at 1500-1900masl around the village of Kahondo in the Isale region. Once the ripe cherries are delivered, only the highest quality cherries are chosen.

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

Blackcurrant is prominent, with a hint of vanilla on the nose, and red apple sweetness.

@Casa_Espresso