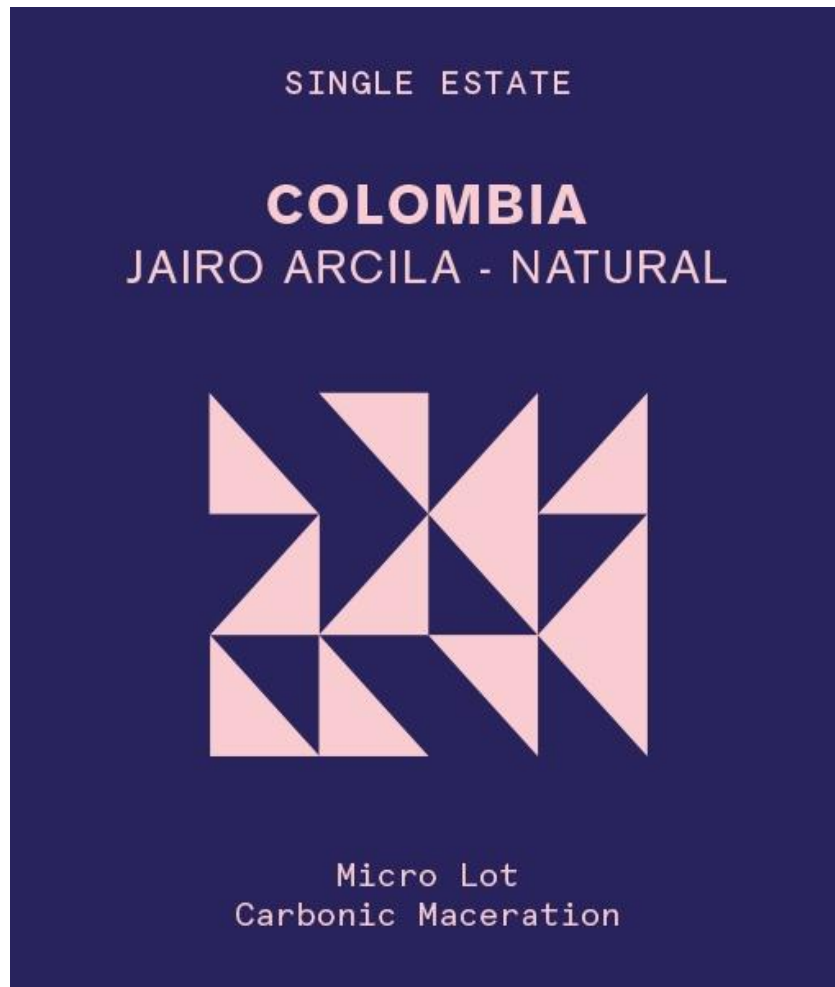


CASA
ESPRESSO
—
COFFEE
ROASTERS



Jairo Arcila grows his coffee at an Altitude of 1200-1700 masl in Buenos Aires. It's 100% Castillo variety and undergoes 24 hours of aerobic fermentation after picking, followed by 50 hours of anaerobic fermentation and then dried on raised beds until it reaches 11% moisture content.

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

This coffee has a lovely deep cacao nib note upfront, followed by sweet orange peel and rich fruity port notes.

@Casa_Espresso