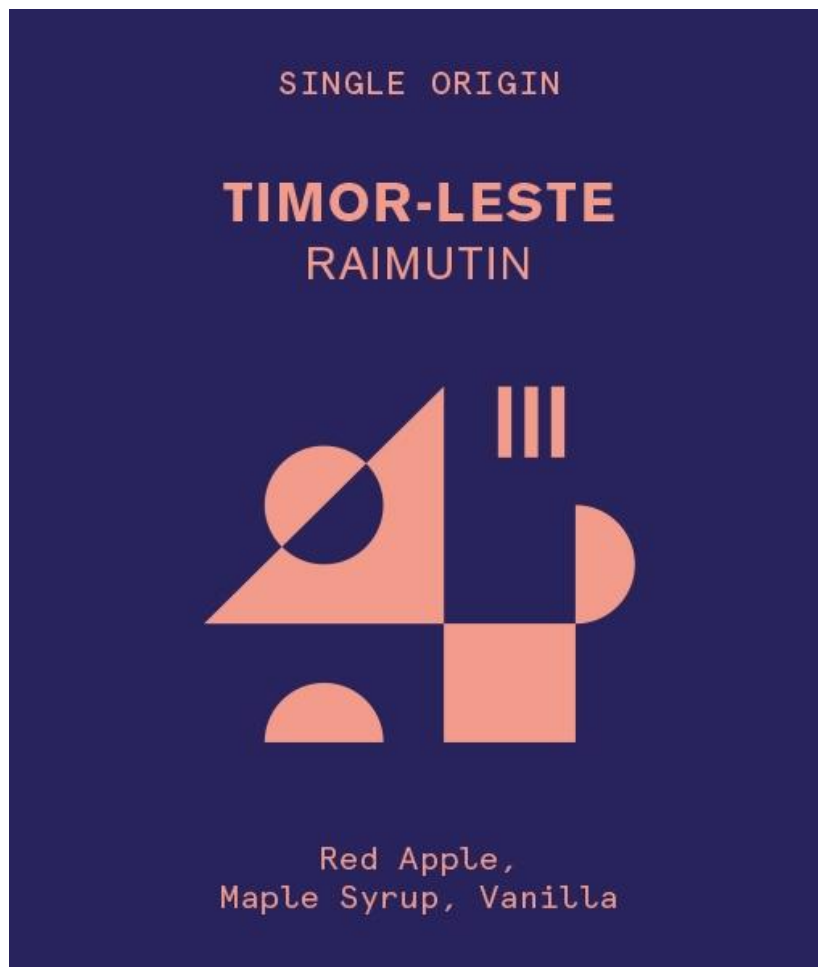


CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS



The Raimutin wet mill is based in the Ermera region of Timor-Leste. The coffee is grown at 1400-1600 masl, and consists of Hybrid-de-Timor and Typica varieties. After picking, the coffee is sorted for defects, pulped and fermented in tanks for 24 hours then washed and dried on raised beds.

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

Expect sweet red apple notes followed by a smooth vanilla and deep maple syrup notes.

@Casa\_Espresso