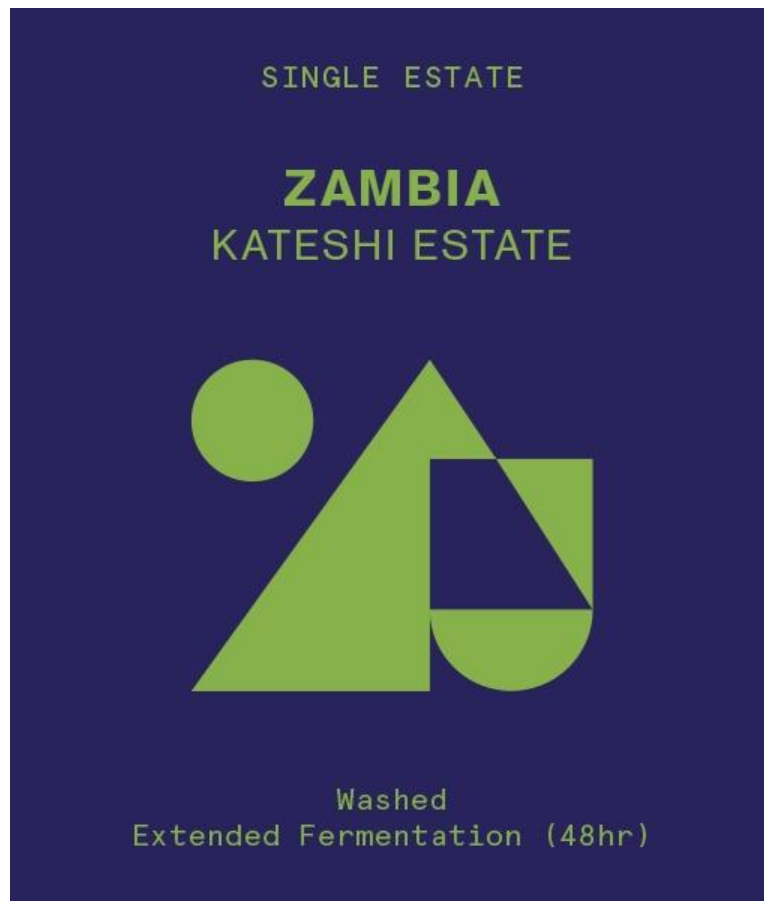


CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS



Based in Northern Zambia, the Kateshi Estate produces Castillo and Catimor varieties above 1400 masl. After the ripe cherries are picked, the defects are removed and the coffee is pulped, then soaked and fermented in tanks for an extended 48 hour period. The coffee is then rinsed clean, and slowly sun dried on raised beds.

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

This coffee provides a bright lemon start, followed by smooth caramel and a sweet honeydew melon finish.

@Casa\_Espresso