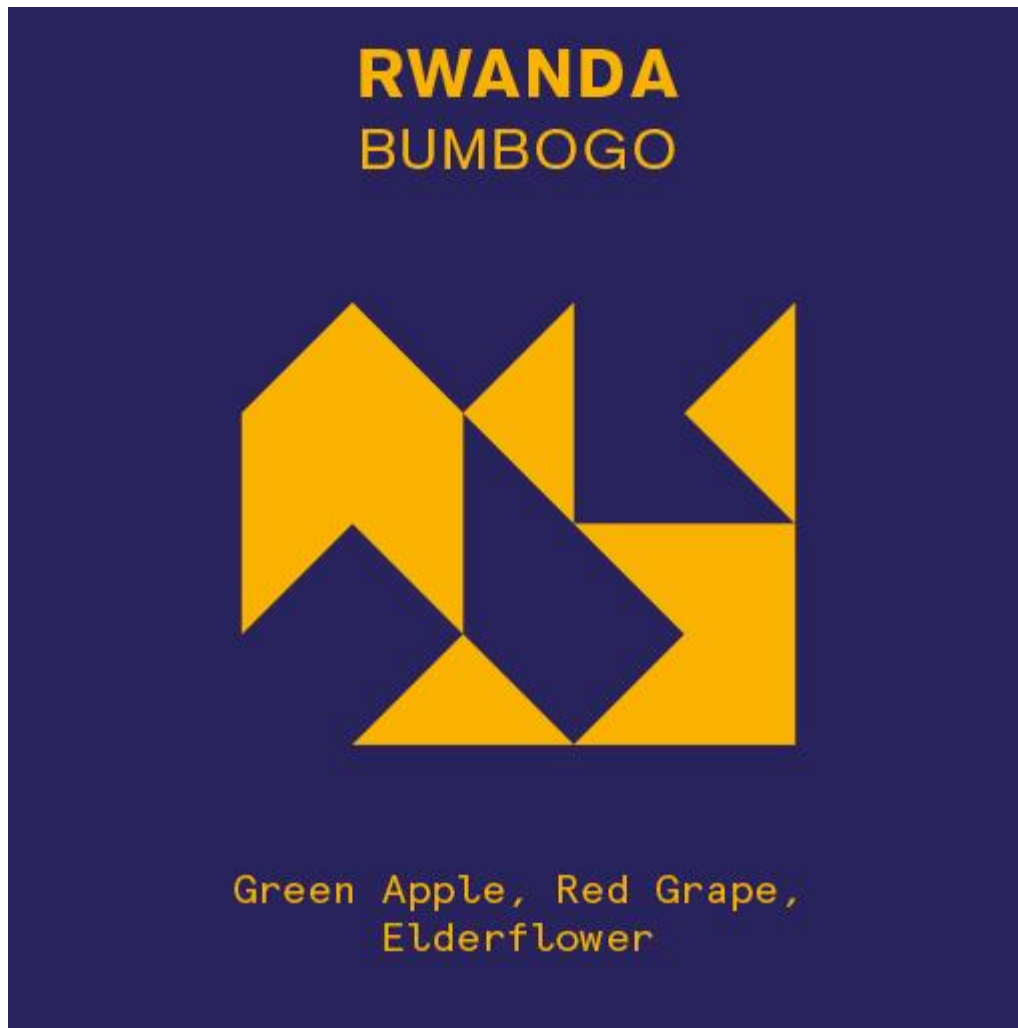


CASA
ESPRESSO
—
COFFEE
ROASTERS



This coffee is produced by the Bumbogo washing station in the Gakeneke district. The coffee is a red bourbon variety, grown at 1650 – 2000 masl. The ripe cherries are density sorted, pulped, fermented then washed and dried for 30 days.

This coffee has a green apple acidity, red grape sweetness and subtle elderflower notes.

[@Casa_Espresso](#)