

CASA  
ESPRESSO  
—  
COFFEE  
ROASTERS



Produced at Finca la Cabana on the slopes of the Pacaya Volcano at 1040 – 1200 masl, where they grow Sarchimor, Catimor and Anacafe 14. The coffee is pulped, then Anaerobically fermented in plastic barrels under water, rinsed and then dried on raised beds for 8-15 days depending on weather conditions.

60g per litre for filter styles and 1:2 brew ratio for espresso. We use 18g in and 38-40g out

This coffee has a lime acidity, stone fruit sweetness and subtle notes of vanilla.

@Casa\_Espresso