

Brazil: Jeriquara, Mundo Novo, Natural

Location and farmer: Sitio Capoeira farm is located in the area of Jeriquara, in Southern Brazil. The farm is 100 hectares and has an altitude of 100 metres above sea level. The varietal is Mundo Novo and is dry/Natural process.

The coffee: different! Due to a quirk in the processing, the coffee has some unusual flavours. Coconut is the first to hit, then tropical fruits like pineapple, with a boozy finish and syrupy body. Reminiscent of Pina Colada!

The processing: Due to an over production of ripe cherries the drying patios at Capoeira were all full, meaning that this lot of cherries had to sit for around 3 days. This extra slow fermentation has caused the wonderful and diverse flavour profile.

For **filter** styles, **65g** of coffee **per litre** of water and a water temperature of around 95 degrees will be a great start.

For **espresso**, a brew ratio of **1:2.5** (weight of dry coffee: weight of extracted espresso), brew time of **28 seconds** and brew temperature of **94 degrees** works well for us. We use 20g in a 20g VST basket, other baskets will vary.

For more info on brewing methods, please see our website blog. Alternatively we run courses on a regular basis at the roastery, see the website for details.

We hope you enjoy the coffee!

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