

# Colombia: Pico de Aguila Reserve, Washed

**Location and farmer:** This coffee is grown by members of the CENCOIC cooperative at 1500-1850 metres above sea level, in the Cauca region of Colombia. The coffee is named after the Sacred Mountain which shadows over the coffee plantation.

**The coffee:** Expect a rich syrupy body, caramel sweetness with a red cherry acidity.

A washed process coffee consisting of Colombia, Caturra and Tipica varietals

**The processing:** This is a washed coffee - the ripe cherries are picked and sorted, defect cherries as well as unripe overripe cherries are removed. The cherries are then pulped to remove the bulk of the fruit flesh, then the coffee is soaked to remove the rest of the fruit. The clean coffee is then dried on raised beds.

We recommend this coffee for espresso and filter styles, it's a real all-rounder.

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** (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 19.5g 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!

**@Casa\_Espresso    #casaespresso**