



OLD SCHOOL ESPRESSO

BLEND



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CARAMEL · NUTS · DARK CHOCOLATE

Old School Espresso is 49th's tribute to a traditional espresso with a Pacific North West style. Roasted medium-dark, it highlights the sweetness and body of the coffee.

Old School Espresso is ideal for those who prefer low acidity and full body with dark chocolate aromas and flavours of cocoa, caramel and molasses.

As of August 12, 2019, Old School Espresso consists of Ethiopia Primrose and Honduras Proyecto Cabañas.

ESPRESSO BREWING

TIMER: 28 - 32 SECONDS

DRY MASS: 18G GROUND COFFEE

WET MASS: 37 - 39 GRAMS LIQUID ESPRESSO

GROUPHEAD TEMP: 200°F

PRESSURE: 9 BARS AT MACHINE GAUGE



COLOMBIA TELLO



PRODUCER: VARIOUS SMALLHOLDERS



ELEVATION: 1400 - 1600 M.A.S.L.



COUNTRY: COLOMBIA



REGION: HUILA



VARIETY: CASTILLO, COLOMBIA



HARVEST: 2018



PROCESS: WASHED



ROAST LEVEL: MEDIUM \ DARK
ESPRESSO ROAST

PERU EL EDEN



PRODUCER: VARIOUS SMALLHOLDERS



ELEVATION: 1600 - 1900 M.A.S.L.



COUNTRY: PERU



REGION: JAEN, CAJAMARCA



VARIETY: CATURRA, BOURBON, PACHE



HARVEST: 2018



PROCESS: WASHED



ROAST LEVEL: MEDIUM \ DARK
ESPRESSO ROAST