



# OLD SCHOOL ESPRESSO

BLEND



# OLD SCHOOL ESPRESSO

## BLEND

### 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 Oct. 31, 2019, Old School Espresso consists of Honduras Proyecto Cabanas and India Ratnagiri.

### 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



### HONDURAS PROYECTO CABANAS



**PRODUCER:** SMALLHOLDERS



**ELEVATION:** 1800 M.A.S.L.



**COUNTRY:** HONDURAS



**REGION:** MARCALA



**VARIETY:** CATURRA, CATUAI



**HARVEST:** 2019



**PROCESS:** WASHED



**ROAST LEVEL:** MEDIUM/DARK  
ESPRESSO ROAST

### INDIA RATNAGIRI



**PRODUCER:** ASHOK PATRE



**ELEVATION:** 1500 M.A.S.L.



**COUNTRY:** INDIA



**REGION:** KARNATAKA



**VARIETY:** TYPICA, CATUAI, SLN9



**HARVEST:** 2019



**PROCESS:** WASHED



**ROAST LEVEL:** MEDIUM/DARK  
ESPRESSO ROAST