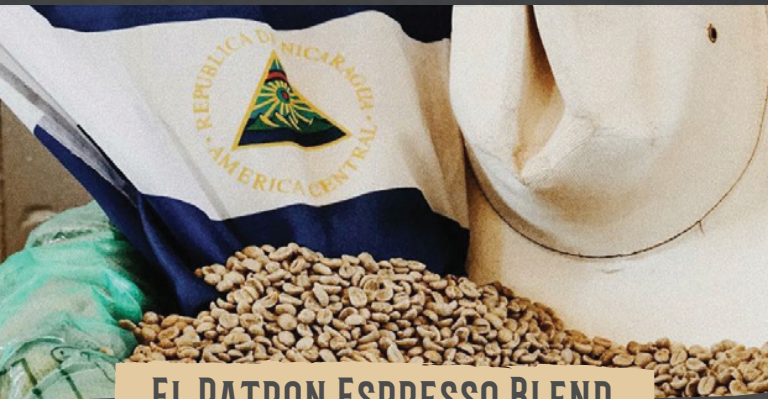


LAS CHICAS[™]

DEL CAFÉ



EL PATRON ESPRESSO BLEND

The inspiration behind every roast profile is to allow the bean to tell the flavour story. For our espresso blend, El Patron, we selected green beans/varietals that scream sweetness and chocolate. We strive for a very classic espresso, with flavours found in old varietals, planted by our grandfather in his farm more than 80 years ago. We named our espresso El Patron “The Boss” because that’s how our grandfather was known. It was a term of endearment by those who knew him and worked for him.

He was a gentle, sweet, fair, hardworking leader. That’s the story we want our espresso to tell. A classic, strong, sweet coffee, roasted toward the darkish edge of medium and composed of a blend of both dried-in-the-fruit or “natural-” processed and wet- or “washed-” processed beans from his coffee plantations. It shows distinct chocolate and caramel tendencies and a robust, balanced structure. It is a “chocolate bomb” in cappuccino-scaled milk.

EL PATRON ESPRESSO BLEND



ESPRESSO BLEND

Enjoy black, or
with milk.

Tasting notes:
juicy stone fruits,
chocolate.

GROWER:

**FIALLOS FAMILY
AND JIMMY HOYES**



ORIGIN:

LAS SABANAS, NICARAGUA

ELEVATION:

1200-1400 M.A.S.L.

YOUR IMPACT:

For the social impact
of this coffee visit:

frutosdelcafe.org

BREWING GUIDELINES

The following parameters will yield this
flavour profile for 2 x 1 ounce shot.



PARAMETERS

- 24-26 seconds
- 20 grams
- 56-59 grams yield
extraction

NOTE:

While it is an espresso blend,
it is also a great coffee to be
enjoyed brewed in a French
Press/ Chemex/ Aeropress



The initial fragrance is dominated by nuts, salty & earthy peanuts, following shot
cools, 1 - 2 minutes, the fruit notes begin to appear and become present. There's a
sticky sweetness that covers the lips with a lingering tartness aftertaste.

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