

BOTTLENECK BLEND

TOFFEE / FIG / BALANCED / SMOOTH

SOURCING



Origin: 50% Colombia

30% Ecuador

20% Guatemala

Varietal: Various

Process: Washed

Altitude: 1600 MASL

ORIGIN STORY

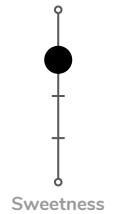
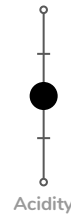
Bottleneck is all about celebrating seasonality in coffee with the goal of maintaining a consistent flavour profile year round.

Balancing different seasonal coffees components is all about selecting coffees from different farms or co-ops that are combined to complement and enhance each other.

We always try to create a blend that's going to be interesting and complex so that our regular customers will enjoy it, while being approachable and familiar enough to be shared with anyone.

TASTING

This medium roast is rich, balanced and incredibly smooth. The coffee's components may change with the season, but it's always going to be the same easy-drinking coffee with a creamy body and a toffee-like sweetness.



BREWING

Brew Ratio: 16:1

Ext. Yield: 20.24%

TDS: 1.35

Rest Time: 3-21 Days

ROASTING

Machine: Loring Kestrel 35

Batch Size: 20kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

Blending coffees is always really fun to do. It gives us control over the final products taste and allows us to refine the cup in a way we can't do with a single origin coffee. Roasting Bottleneck is all about maintaining some juicy acidity while bringing the roast a bit farther along to enhance sweetness.

-Dan