

HOLIDAY BLEND

CREME BRULEE / MARMALADE / GINGER SNAP

SOURCING



Origin: 60% Ethiopia

40% Guatemala

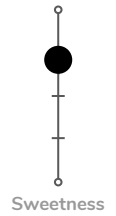
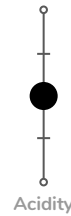
Varietal: Various

Process: Washed

Altitude: 1600 MASL

TASTING

Approachable and balanced, aromatics of fruit and spice lead towards a smooth body, marmalade like acidity and notes of creme brulee and ginger snap.



BREWING

Brew Ratio: 16:1

Ext. Yield: 20.24%

TDS: 1.35

Rest Time: 3-21 Days

ORIGIN STORY

Every year Holiday Blend is an exciting project to showcase some of our favourite seasonal offerings to try to highlight flavours that are 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 around the Holiday season.

This year's limited edition blend brings together coffees from 3 different farms and 2 different origins in Ethiopia and Guatemala.

The Ethiopian coffee is an heirloom varietal from Guji in Yirgacheffe and brings a lot of delicate sweetness and complexity to the blend with beautiful floral aromatics and lots of delicate citrus and fruit.

The first Guatemalan coffee is a delightful San Ramon varietal that comes from the La Libertad region in Huehuetenango which brings a silky and clean body to the blend with a bakers chocolate backbone.

The final coffee comes to us from members of the Rio Azul Coop in Huehuetenango, Guatemala. The coffee brings richness and depth to the blend and its characteristic spice.

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.

-Dan