

NOSSA SENHORA APARECIDA, BRAZIL

BLACK CHERRY | COCOA | HAZELNUT

SOURCING



Origin: Pocos de Caldas, Varietal: Red & Yellow Catuai,
Farms: Serra Sao Domingos Process: Mundo Nova
Producer: Nossa Senhora Domingo Altitude: Natural
Joao Batista Cocarelli 1300 MASL

ORIGIN STORY

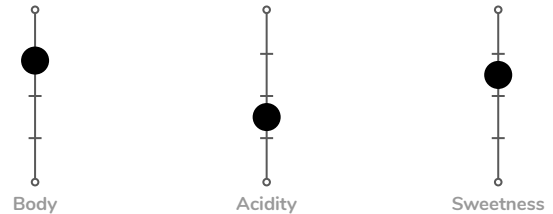
Nossa Senhora Aparecida is a small family owned and operated farm located in the Southern part of Minas Gerais in Brazil. Joao was involved in coffee production from the age of 10, and after working in other industries, his love and passion for coffee production made him return to the farm. Together his family works only with coffee growing and picking, allowing their primary focus to be on the coffee growth and quality. The care and passion is evident in the cup.



NOSSA SENHORA
APARECIDA
BRAZIL

TASTING

A classic milk espresso profile that stands out for its deep sweetness. A syrupy texture leads to soft fruit aromatics and rich notes of black cherry, cocoa and hazelnut.



BREWING

Brew Ratio: 16:1 TDS: 1.25
Ext. Yield: 19.30% Rest Time: 5-28 Days

ESPRESSO

In: 19 Out: 36 Time: 29 TDS: 10.2

***Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure.

ROASTING

Machine: Loring Kestrel 35 Batch Size: 20kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

Being a naturally processed coffee and less dense than some of the washed coffees we have on the menu, we settled on a longer roast approach before first crack and a standard end temperature for our single origin espresso roast. However, we decided to keep the development time slightly quicker to showcase the red fruit notes that come from the processing while maintaining a really syrupy body and cocoa finish.