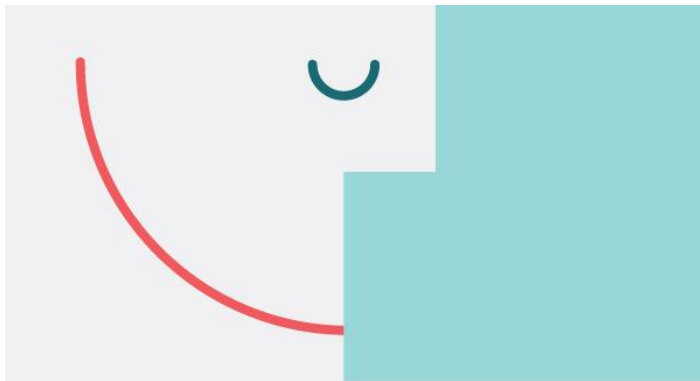


PUNCH BUGGY ESPRESSO

CHOCOLATE / SUBTLE FRUIT / SYRUPY / NUT

SOURCING



Origin: 75% Brazil
25% Guatemala
Farms: Cachoeira da Grama
Producer: Gabriel Dias
Varietal: Bourbon / Caturra
Process: WASHED
Altitude: 1160 MASL

ORIGIN STORY

Fazenda Cachoeira da Grama has been in the Carvalho Dias family since 1890 and recently celebrated its 109th crop. It is located in São Paulo state, just three miles from the border with Minas Gerais state. It enjoys the typical characteristics of the mountainous Mogiana and Sul de Minas regions, and it's located at an altitude of 1,100-1,250 metres above sea level.

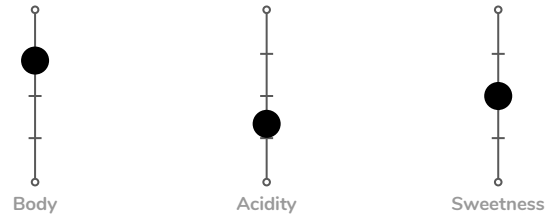
Gabriel de Carvalho Dias is one of Brazil's leading agronomists. His family owns several farms, and they border each other in this area. With a total area of 417 hectares, Fazenda Cachoeira da Grama has a coffee plantation area of 165 hectares. Everything is done manually on this farm since its topography does not allow any kind of mechanisation. The mill is located close to the spa town of Poços de Caldas.



Cachoeira da Grama
Brazil

TASTING

Smooth, rich, and balanced. We rotate seasonal coffees through this blend; coffees that are fresh and vibrant giving the profile its characteristic deep chocolate backbone, soft cherry-like fruitiness and syrupy sweetness. This espresso is great on its own and lights up in milk.



BREWING

Brew Ratio: 1.90 :1
Ext. Yield: 18.5%
TDS: 9.5
Rest Time: 7-24 Days

ESPRESSO

In: 20g
Out: 38g
Time: 28sec
TDS: 9.5

***Our Parameters are done with 20g vst baskets and 200°F water

ROASTING

Machine: Loring Kestrel 35
Batch Size: 25kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We want Punch Buggy to be super creamy, balanced, and sweet. This means choosing coffees with lots of body, and an acidity that we can tame down in the roast. You'll usually find a big, sweet Brazil as the major blend component, which helps to carry the sweet, acidic notes of the seasonal minor components.

-Dan