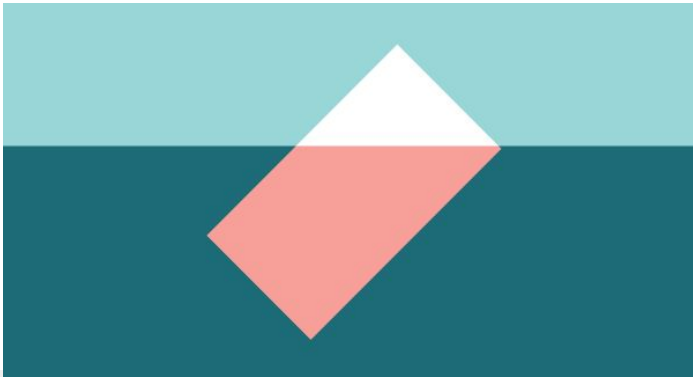


SITIO SERRA, BRAZIL

CHERRY, MACADAMIA NUT, MILK CHOCOLATE

SOURCING



Origin: Pocos de Caldas, Minas Varietal: Yellow Catuai
Farms: Gerais Process: Pulped Natural
Producer: Sitio Serra Altitude: 1300 MASL
Marcelo & Edilaine Morais

ORIGIN STORY

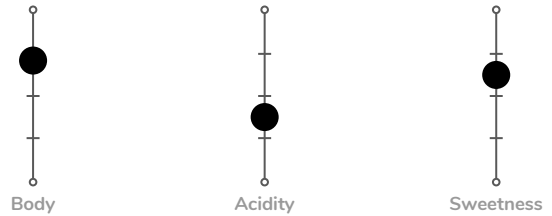
Located in the mountains of Pocos de Caldas in Minas Gerais, Brazil comes one of our favourite coffees. Back for the 4th year in a row, this small family-owned farm and mill run by Marcelo Morais and his wife, Edilaine, since 1999 have had their coffees place 20th at the Cup of Excellence in both the natural and pulped natural competition.



SITIO SERRA
BRAZIL

TASTING

A classic milk espresso profile with dried fruit aromatics, a syrupy sweet body and notes of cherry, macadamia nut and milk chocolate.



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 on Batch No. 9239

ROASTING

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

Roasted By Dan Sherrington

ROASTER'S NOTES

Every year we really look forward to tasting microlots from Sitio Serra, and this coffee really impressed us on the cupping table. It displayed a creamy nutty quality, tree fruit acidity, and a syrupy body that we really wanted to shine through when roasting it for espresso. As a result, the roast time for this coffee is a little longer than many of our single origin espressos and focused on highlighting the body of the coffee while also balancing it with a cherry-like acidity and a sweet, creamy macadamia nut finish.