



PENROSE v13



PENROSE (named after the creator of the impossible triangle) is our “house” espresso. **We feel perfect espresso is an impossible goal, but we still attempt to create it.** Penrose is our ever-updated offering in the quest for the perfect espresso. While the seasonal components at times may be single-origin, and at other times a blend, it is always (nearly) perfect for your hopper. The aim of Penrose is:

- to be a reliable and consistent offering
- to be delicious with milk and without milk
- to maintain seasonality and farm-to-cup traceability
- to maintain a stable price point so it can be the main espresso on our bar and the bars of many of our wholesale partners
- to be easy to dial-in on an espresso grinder

Penrose also does well in the brewer – look for notes of lasting sweetness and heavy body, with a subdued acidity.

Like its predecessor, Penrose v13 is a blend with 70% washed Colombian coffee. This specific lot was sourced by Andrew Timko last August while he was visiting the ASPROTimanà cooperative. It is a blend of coffees from small farms around the village of Suaza, which is just east of the village of Timaná. Last year, we sourced Alvaro Losada and Jesus Maria Parra from this same cooperative. Rounding out the blend is 30% of our Kimel Peaberry. Its complexity and acidity have added nice flair to blends in the past and we feel it does the same on this rendition of Penrose.

APRIL 2017



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COUNTRY:	Colombia 70% Papua New Guinea 30%
PRODUCERS:	ASPRO Timaná 70% Kimel Estate 30%
REGIONS:	Suaza, Huila 70% Banz, W. Highlands 30%
PROCESSES:	Washed 100%
HARVEST:	March - July 2016
VARIETIES:	Caturra, Bourbon, Castillo, Mundo Novo, Blue Mountain
IMPORTERS:	Atlas Coffee 70% Royal Coffee N.Y. 30%

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 1.5 - 1 : 2.0
WE TASTE:	peanut brittle, floral, kiwi

