



PENROSE_{v24}



PENROSE (named after the creator of the impossible triangle) is our seasonal espresso blend. **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 will vary throughout the year, it is always (nearly) perfect for your hopper. Penrose seasonal espresso aims to:

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

The Cuatro M group of farm produces all of version 24. The blend for Penrose v24 comes from the Ayutepeque farm. They grow the pacas variety and separate the processing of the coffee to our specification. Cuatro M produced this same blend for us last harvest, as well. Working jointly with Cuatro M to develop Penrose at the farm level maximizes our ability to determine exactly what we want going into the espresso hopper.

DECEMBER 2019



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COUNTRY:	El Salvador
PRODUCERS:	Ayutepeque
REGIONS:	Santa Ana
PROCESSES:	Washed 75% Natural 25%
HARVEST:	Oct. 2018 - Feb. 2019
VARIETIES:	Pacas
SOURCING PARTNERS:	Ayutepeque (farm) Cuatro M (farm group) Odyssey (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	dark chocolate, fig, toffee, sweet spice

