



PENROSE_{v27}



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.

For the 27th version of Penrose, we go all the way back to the beginning. Just like the first version of Penrose, this one is a single lot from the Minas Gerais district of Brazil. By itself, this coffee boasted enough body, sweetness, and character to satisfy all our desires when putting together a Penrose blend. So, we didn't overcomplicate it – we just carried forward with a single origin version of Penrose. The farm that produces this coffee is called Fazenda Riacho das Varas. It is run by 2nd generation owner Ricardo Hirofumi Yoshimatsu.

DECEMBER 2020



PENROSE_{v27}



COUNTRY:	Brazil
PRODUCERS:	Ricardo H. Yoshimatsu
REGIONS:	Matas de Minas
PROCESSES:	Natural
HARVEST:	July - August 2020
VARIETIES:	Yellow Catuai
SOURCING PARTNERS:	Ally Coffee (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	chocolate, almond, berries, molasses

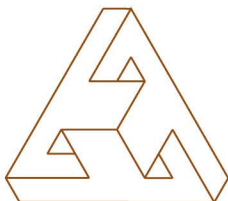


PHOTO BY: Ally Coffee
ABOVE: Second-generation farm owner
Ricardo Hirofumi Yoshimatsu.