



PENROSE_{v28}



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 v28, we're approaching the coffees a bit differently. Typically, we use a large portion of a very balanced and round washed coffee that isn't too aggressively acidic. We add depth with a small amount of natural process coffee that is aggressive in fruity notes and texture. The large portion of v28 will be a brighter/fruitier washed coffee from our partners at Fairfield in Colombia. This "Fronterras del Cauca" is a blend from many small farmers in the El Tambo, Cauca area. To balance this brighter washed component out, we're using a natural Brazil from Fazenda Caixtas in Brazil. This coffee has that texture we're after, but not as intense of a fruitiness as the naturals from Ethiopia or Honduras we often use.



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COUNTRY:	Colombia	72%
	Brazil	28%
PRODUCERS:	Small-holders	72%
	Antonio M. de Carma	28%
REGIONS:	El Tambo, Cauca	72%
	Cerrado Mineiro	28%
PROCESSES:	Washed	72%
	Natural	28%
HARVEST:	May - August 2020	
VARIETIES:	Caturra, Castillo, Colombia Yellow Catuai	
SOURCING PARTNERS:	Fairfield (exporter)	
	CCS (importer)	72%
	Ally (importer)	28%

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16

ESPRESSO RATIO: 1 : 2

WE TASTE: nougat, tobacco,
malted chocolate

