

APRIL 2022



PENROSE v33



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.

Our 33rd iteration is a blend of two coffees. The bulk of this blend (70%) is a pulped natural process coffee from our farm partner, Fazenda Rio Brilhante in Brazil. This is one of the largest farms (fazendas) in the country, with more than 1600 hectares dedicated to coffee. Coffee cherries from Rio Brilhante are processed by the Los Volcanes quality control lab and mill.

The second component (30%) of Version 33 is sourced from eight smallholder farmers delivering to the Manos Juntas Micromill, located in the Cauca region of Colombia. Upon arrival, the cherries are placed in large airtight tanks to begin fermentation. Adding this splash of natural coffee turns up the complexity of the Penrose blend and rounds out its profile with lush fruit flavors.



PHOTO: Los Volcanes

ABOVE: Rio Brilhante is a massive farm, with more than 1600 hectares (3,950+ acres) dedicated to coffee.

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COUNTRY:	Brazil	70%
	Colombia	30%
PRODUCERS:	Fazenda Rio Brilhante	70%
	Manos Juntas Micromill	30%
REGIONS:	Cerrado Mineiro	70%
	Cauca	30%
ALTITUDE:	900 – 2100 MASL	
PROCESS:	Pulped Natural	70%
	Natural	30%
HARVEST:	May – August 2021	
VARIETIES:	Arara, Bourbon, Castillo, Catuai, Colombia, F6, Icatu, Topazio	
SOURCING PARTNERS:	Los Volcanes (mill & exporter)	70%
	Falcon (importer)	70%
	Café Imports (importer)	30%

SUGGESTED PARAMETERS

DRIP RATIO: 1: 16

ESPRESSO RATIO: 1: 2

WE TASTE: chocolate, nutty, nougat, marshmallow, red grape



PHOTO: Café Imports
ABOVE: Coffee cherries are delivered to the Manos Juntas Micromill for processing.