

JULY 2022



PENROSE^{v34}



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 34th iteration is a blend of two coffees. The bulk of this blend (75%) is a washed process coffee sourced from 15 smallholder farms in La Cordillera of Dipilto, a nature reserve near the border of Honduras. The region's biodiversity, high elevations, fertile soil, and varying microclimates produce distinct and delicious coffee, making it known as "the capital of specialty coffee in Nicaragua."

The second component (25%) is a natural process from the farm Finca Pacayal in Honduras. Edgar and Karen Carrillo founded Finca Pacayal in 2014 in response to rising unemployment in Maracal. They work under the mantra "quality does not suffer crisis." Adding this splash of natural coffee gives the Penrose blend a syrupy, full body and rounds out its profile with lively fruit flavors.



PHOTO: Caravela

ABOVE: La Cordillera of Dipilto is a nature preserve containing the highest peak in Nicaragua, the Cerro Mogoton (2106 MASL).

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COUNTRIES: Nicaragua 75%
Honduras 25%

PRODUCERS: La Cordillera - 15 smallholder producers in Diplito, Jalapa, and Monzonte 75%
Finca Pacayal 25%

REGIONS: Dipilto, Jalapa, Mozonte 75%
Marcala 25%

ALTITUDE: 1250 — 1700 MASL

PROCESS: Washed 75%
Natural 25%

HARVEST: December — March 2022

VARIETIES: Pacas, Catuai, Caturra, Maracaturra, Icatu

SOURCING PARTNERS: Caravela (importer) 75%
Royal NY (importer) 25%

SUGGESTED PARAMETERS

DRIP RATIO: 1: 16

ESPRESSO RATIO: 1: 2

WE TASTE: chocolate, malt, cherry, berry, tootsie roll



PHOTO: Royal NY
ABOVE: Farmworkers sort coffee cherries at Finca Pacayal.