



# HEAVY BAG

## ESPRESSO

A buttery mouthfeel with sticky nougat and marzipan, followed by a hint of ripe blackberries, slowly revealing a persistent cocoa nibs aftertaste. You could say it's decadence for everyday.

Sweetness ●●●●○

Body ●●●●○

Acidity ●●●○○

### 70% GUATEMALA

#### Producer

Union Vegetal

#### Region

Various

#### Process

Washed

#### Cultivar

Bourbon, Catuai, Caturra  
& Typica

### 30% PERU

#### Producer

Aprocassi Cooperative

#### Region

Cajamarca

#### Process

Washed

#### Cultivar

Catimor



Our very first blend, named after the early days of our roastery, when we used to carry every 70kg sack of coffee by hand. It's the perfect daily driver espresso for every drink, every occasion, and everyone.

Here at the roastery, this is our go-to coffee for a nice creamy espresso, or a deliciously balanced flat white. You know you've brewed it well when its distinctively sweet marzipan notes come out singing. Due its bold flavours and sparkly acidity, it's really easy to get great results, and works great with a Moka pot or cafetière as well.

The espresso recipe that we suggest is:

Dose: 18 Grams

Extraction time: 22 sec – 27 sec

Espresso weight: 32 – 34 Grams

## MORE ABOUT THE PRODUCERS

### Guatemala: Union Vegetal and Smallholder Farmers

Guatemalan coffee is recognized worldwide for its quality. Guatemala was the first coffee producing country in the world to establish a denomination of origin system to characterise its eight producing regions. It is the 10th largest coffee exporter in the world.

Guatemala SHB EP is sourced from various farms located more than 4,500 feet (1,372 meters) above sea level. Coffee cultivated at these altitudes matures slowly and grows to be harder and denser than beans grown at lower elevations, creating the strictly hard bean (SHB) with inherent consistency and rich taste attributes.

### Peru: Aprocassi

Aprocassi's history goes back to 1997 when San Ignacio families were in conflict with a Canadian mining multinational whose activity would have a massive impact on the ecosystem. This opposition was backed by the Catholic church and farmers alike, who envisioned a more sustainable future for themselves. With this in mind, reverend Humberto Tapia Días created an association to provide an alternative for the area's economy based on organic agriculture. Aprocassi was born in March 2000 and became a cooperative later in 2010. The cooperative develops social and environmental projects.