



# OFF-TREND ESPRESSO

A roast that unashamedly sticks to what classic darker espresso was all about – but this time it actually tastes good. A hefty, syrupy textured body, with notes of bitter dark chocolate, black treacle, and digestive biscuits. A darker version of our Heavy Bag Espresso.

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



No fads, no trends, just traditionally delicious and simply accessible.

Off Trend is simply a darker version of our Heavy Bag, with those same beans, but utilising a roast profile that adheres to the traditional approach, yielding a bold taste that comes out full bodied and thick. We enjoy this coffee mainly as an after-dinner digestif, or in a larger cappuccino. This coffee is quite forgiving and can give solid results when brewed with a domestic espresso machine.

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.