

**GRAND
GRU COFFEE**



Minas Gerais



NATURAL BRAZILIAN CATUAÍ

Roast



Brazilian coffees, especially from Minas Gerais, are typically known for their mellow flavour and dark roasts. This Catuaí however is outstanding in its complex, delicate acidity and it's piquant fruit-rind flavours.

Notes

Orange, Hazelnut, Peanuts

In the cup, we experience a very pleasant soft orange and apple acidity on the nose, carrying through to a full-bodied hazelnut, developing into a roasted peanut finish. In adding milk, the orange and apple turn malty, the peanut turns to brittle.

Espresso

Dose 23g
Yield 44g
Time 28-32s
Ratio 1:1.91

Filter

Dose 18g
Yield 400g
Time 4:00 mins
Ratio 1:22.22

Information

REGION

Minas Gerais, Brazil

ELEVATION

1,100+ masl

VARIETIES

Catuaí

PROCESS

Natural

GRADE

17/18 NY 2/3

Q-SCORE

Internal 82

SEE EVERYTHING AT
[GRANDCRU.COFFEE](https://www.grandcru.coffee)

