

A monochromatic, light green-tinted photograph of a man wearing a wide-brimmed hat and a light-colored shirt, working in a coffee plantation. He is seen from the side, reaching into a coffee bush. The background is filled with coffee plants. Overlaid on the center of the image is the text 'GRAND CRU COFFEE' in a bold, stylized font. The word 'GRAND' is on the top line, 'CRU' is on the bottom line, and 'COFFEE' is contained within a rounded square on the right side of the bottom line.

**GRAND  
CRU COFFEE**

# San Agustín

WASHED COLOMBIAN CATURRA



## Roast



Coffee, for quite some time, has been cultivated in Uraga in the Ethiopian Highlands. At high elevations, coffee grows more slowly and consequently develops bright, crisp acidity distinct amongst Sidama coffees.

## Notes

Honey, Milk Chocolate, Apple

It is a complex cup, layered with a crisp lemon and raspberry acidity, a juicy black-tea body carrying sweetness into a malt and honey finish. Its recommended to be drunk black, where the complexity can shine through.

## Espresso

**Dose** 24g  
**Yield** 42g  
**Time** 28-32s  
**Ratio** 1:1.75

## Filter

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

## Information

REGION	ELEVATION	VARIETIES
Huila, Colombia	1,600+ masl	Caturra
PROCESS	GRADE	Q-SCORE
Fully-Washed	EP 17/18 Supremo	Internal 81

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