

GRAND
CRU COFFEE

Phantom



SPECIALTY COFFEE BLEND

Roast



Our Phantom espresso blend is a bright, captivating, and fruity coffee experience, cogently created with three Arabicas from our supply partners in Colombia and Guatemala. This coffee blend allows for their origins to shine through harmoniously.

Notes

Apricot, Forest Berries, Milk Choc

The coffee unveils a lively acidity, complemented by rich apricot and berry flavours. Its medium-bodied nature ensures a balanced and satisfying mouthfeel. When enjoyed with milk, the fruity notes cut through, resulting in a truly delightful cup.

Espresso

Dose 20g

Yield 38g

Time 28-30s

Ratio 1:1.90

Filter

Dose 20g

Yield 300g

Time 3:30 mins

Ratio 1:15

Origins

Colombia

Colombia

India

Guatemala

Elevation

1,500+ masl

1,750+ masl

1,100+ masl

1,500+ masl

Process

Washed

Washed

Washed

Washed

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