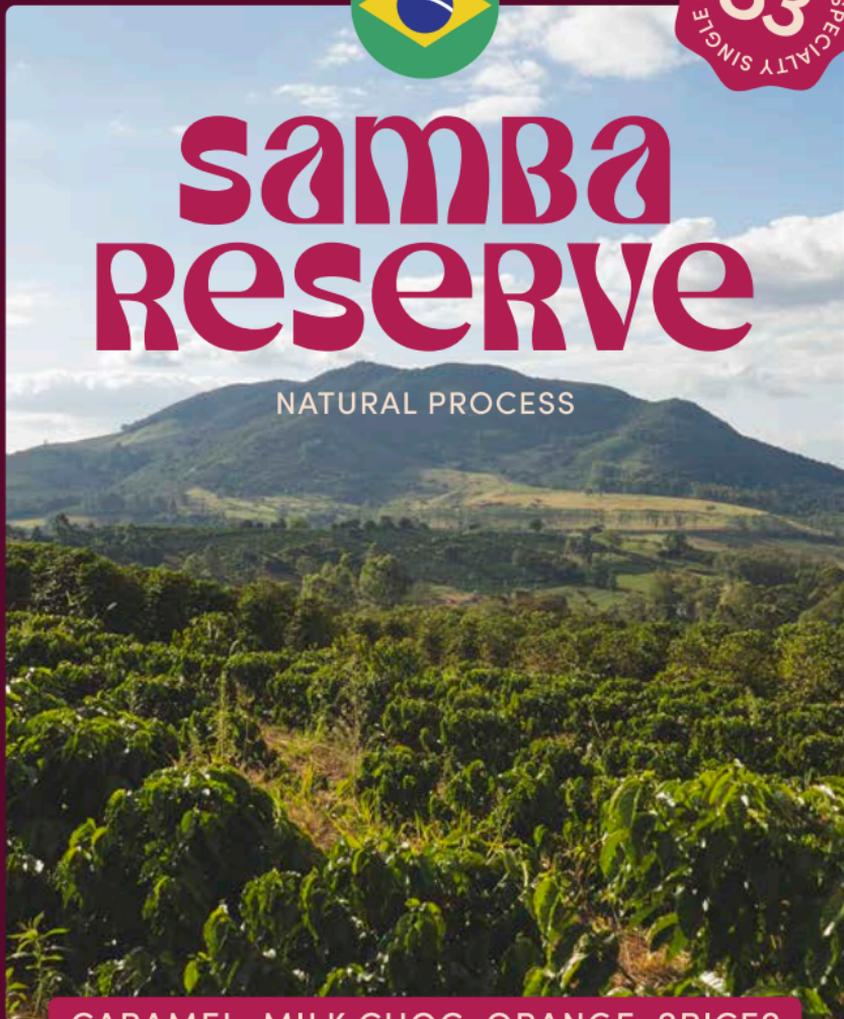




Samba Reserve

NATURAL PROCESS



CARAMEL, MILK CHOC, ORANGE, SPICES



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BRAZIL, samba reserve

NATURAL PROCESS - CARAMEL, MILK CHOC, ORANGE, SPICES

Our Samba Reserve is an exceptional blend of natural process Brazilian coffees. Produced by select coffee growers from the Carmo de Minas region in the south of Minas Gerais, this coffee showcases an astute attention to detail throughout the processing.

In the cup, a prominent body of caramel and milk chocolate asserts itself. As your palette adjusts to the body, a citrusy orange emerges and melts into a sophisticated spice finish on the nose.

ESPRESSO

DOSE	TIME	YIELD	TEMP
22g	28s	40g	95°C

FILTER

DOSE	TIME	YIELD	TEMP
16g	3:30m	250g	95°C

FRENCH PRESS

DOSE	TIME	YIELD	TEMP
19g	4:00m	300g	95°C



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