

# OLD SCHOOL ESPRESSO



*This is a tribute to traditional espresso.. Pacific North West Style.*

Old School Espresso® is perfect for those who prefer low acidity and full body. Dark chocolate aroma with profound flavours of cocoa, caramel and molasses.

As of May 23rd 2014, Old School Espresso® consists of:

**NAME:** Uganda Sipi Falls

**PRODUCER:** Various smallholder farmers

**LOCATION:** Cheema Village-Sipi Falls

**ALTITUDE:** 1200-1690 m.a.s.l.

**VARIETIES:** Riuriu 11, SL14, SL28

**NAME:** Brazil Fazenda Serra das Tres Barras

**PRODUCER:** Jose Wagner Ribeiro Junqueira

**LOCATION:** Carmo de Minas

**ALTITUDE:** 1000-1500 m.a.s.l.

**VARIETIES:** Yellow Catuai



Here are the parameters that we've been using with our latest Old School Espresso (parameters for an 18g VST Precision Filter Basket):

18 grams of freshly ground coffee

Timer for 28-32 seconds

Pull 38-40 grams of liquid espresso

Grouphead at 200-201° F

9 bars of pressure