

SOUL MATE

A 'click' in a cup. One sip of this undeniable palate pleaser and you'll feel a magical connection. We crafted this delicious roast, rich with dark chocolate and nutty notes, from single-origin Brazilian coffee. It might just be the love of your life.

Dark Chocolate
Nuts
Sweet

Facts

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|-------------------|---|
| Origin | Brazil |
| Region | Sul de Minas |
| Farm | Passeio |
| Processing method | Natural |
| Variety | Red Bourbon, Yellow Catuai, Acaia, Mundo Novo |
| Certificate | Conventional |
| Altitude | 1000 - 1208 Metres |
| Harvest | May - August |

Recipe

| | |
|-----------------------|--|
| Espresso | |
| Dose | 19 grams |
| Extraction time | 26 seconds |
| Shot weight | 40 grams |
| Filter | |
| Dose | 15 grams |
| Water | 250 grams at 96 degrees |
| Procedure | 30 seconds bloom with 50 grams of water, fill up with water to 250 grams |
| Total extraction time | 2.30 minutes |