



LA CAÑADA

SINGLE ORIGIN

OAXACA MEXICO

MEDIUM



**BROWN SPICE, CARAMEL,
GOLDEN RAISIN**

This coffee has a rich and complex flavor profile that captivates your taste buds from the first sip. Immediately noticeable is its boldness, which is accompanied by brown spice, caramel and hints of golden raisin that give it a warm and inviting finish. The coffee's flavor is a true reflection of the region's distinct terroir and unique coffee growing techniques, making it a perfect cup for those who love bold yet balanced and full-bodied coffees.

BREWING GUIDE

ESPRESSO

Grind: Fine

Temp: 198°

In: 19g

Out: 35g

Time: 35 sec

Ratio - 1 : 1.9

AEROPRESS

Grind: Med Fine

Temp: 198° - 205°

Coffee 16.5g

Water: 206g

Time: 2 - 2.5 min

Ratio - 1 : 12

V60/DRIP

Grind: Medium

Temp: 195° - 200°

Coffee 20g

Water: 320g

Time: 3 - 3.5 min

Ratio - 1 : 16

CHEMEX

Grind: Med
Coarse

Temp: 195° - 205°

Coffee 45g

Water: 720g

Time: 3 - 5 min

Ratio - 1 : 16

FRENCH PRESS COLD BREW

Grind: Coarse

Temp: 195° - 205°

Coffee: 45g

Water: 810g

Time: 4 min

Cold Brew Time:
16 hours

Ratio - 1 : 16

