



●● CICLISTA ESPRESSO BLEND ●●

Hand-roasted in Italy using a 1950s “Vittoria” roaster in individual (max 15Kg) batches. This process avoids direct contact with the heat source and preserves the natural flavours. Each component is roasted separately, and then mixed following traditional recipes to create the final blend.

A seasonal medium roast blend made with selected single origin arabica beans:

- 33% Dominican Republic | Ocoa - Rancho Arriba (Owner: Mr.Samuel Baltensperger)**
Tipica & Caturra - Wet processed
- 33% Brazil | Serra do Pau d’Alho - Cabo Verde river area (Importer: Monte Carmelo)**
Sul de Minas Pergamino - Pulped natural
- 33% Kenya | Nyeri, Embu, Kirinyaga (Importer: Pacorini)**
SL28, AA - Washed, dry fermented, sun-dried

●● TASTING ●●

A full bodied and rich cup. We think the best word to describe it, is “wild”. Sweet and balanced. Rich and complex tones of milk chocolate with zesty citrus acid tones, leaving a syrupy aftertaste. We loved it as an espresso, it’s the perfect buddy of your milk based drinks.

●● BREW ●●

To get the best from this blend, we recommend the following recipe for a double espresso extraction:

Dose : 18 grams

Brew temperature : 93.5°C - 94.5°C

Brew time : 27 - 30 sec

Brew weight: 28 - 32 g

This profile was developed on a La Marzocco GB5 with VST 17g ridgeless baskets. Different machines extract in different ways.

A	R	A	B	I	C	A
33% DOMINICAN REP.		33% BRAZIL		33% KENYA		
HAND-ROASTED AND PACKED IN ITALY						

TERRONE & CO COFFEE ROASTERS
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