



VENEZIANO  
COFFEE ROASTERS

# BO ND St

2019 FIRST RELEASE

**Maple syrup, brown butter, macadamia, orange cream shortbread, rum & raisin finish.**

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# BONDSt




2019 FIRST RELEASE

## 50% BRAZIL FAZENDA CALIFORNIA 'COLD SOUL'

-  OBATA
-  COLD SOUL
-  87 CUPPING SCORE


This incredible coffee is a great showcase of what Brazil has to offer when radical and modern processing techniques are applied. Cherries are soaked in cold water that is supplied to the wet mill via natural spring. This water is 8-10 degrees at most which slows down and controls the fermentation process, providing the coffee with a slow, even ferment.

## 25% COLOMBIA DE LOS ANDES

-  CATURRA & CASTILLO
-  WASHED
-  84 CUPPING SCORE

Sourced from smallholder farms via Cooperativa de los Andes with whom we have been working with for the last 5 years. These coffees were selected based on cup scores where lots that showed outstanding characteristics yielded premium prices.

## 25% PERU MONTE VERDE

-  CATURRA, CATIMOR AND CATUAI
-  WASHED
-  84 CUPPING SCORE

Café Monte Verde is located in the Amazonas region of Peru. Coffee is generally produced between 1400-1800m above sea level and are shade grown. Due to a range of altitudes and microclimates harvest occurs almost all year round.

### SUGGESTED RECIPE

	BLACK	MILK
TEMP /	93.5°	93.5°
IN /	21.5g	22g
VST BASKET /	20g	20g
TIME /	27s	28s
OUT /	41g	38g
BREW RATIO /	1:1.9	1:1.7

## IN THE CUP



SWEETNESS



ACIDITY



BODY



AFTERTASTE