

LITTLE SPARROW

EL GORRIÓN

COSTA RICA

TASTE:

Orange and apricot,
chocolate & honeycomb

VARIETY:

Catuai/Caturra

PROCESS:

Washed

ORIGIN:

Dota, Tarrazú

PRODUCER:

Hacienda
La Minita

ALTITUDE:

1400-1600m

ONE MORE THING: Formerly known as 'El Conquistador', El Gorrión, or 'little sparrow' is prepared for us annually by the legends at Hacienda La Minita. It's sourced from high elevation farms in Dota, Tarrazú. Incredible nature abounds here, thanks to fierce dedication to land conservation. This commenced in 1996, when Costa Rica famously banned deforestation and created a cash initiative called PES; Payment for Environmental Services Program. PES pays farmers to protect watersheds, conserve biodiversity or mitigate carbon dioxide emissions. It's been so successful that over 60% of the land is now reforested, providing a home for the little sparrow we love to see each time we visit.

ESPRESSO:

20g in/ 57g out/ 26 sec

V60:

15g/ 252g/ 3:00 mins/ 96°

BATCH/BREVILLE:

60g/L or 72g/1.2L