FND

ELITE

Fruity and acidulous aroma, right degree of body and velvety creaminess. Perfect for pairing with pastry and bakery products.

ORIGIN

BRAZII - MEXICO - ETHIOPIA- GUATEMAI A

COMPOSITION

100% ARABICA

DELICATE AND FLORAL TASTE

INTENSITY 7/10



FLAVORS

Milk chocolate, citrus and toasted almonds

ROASTING

MEDIUM

RECOMMENDED DOSAGE

Single 8 g | Double 16 g 20-25 seconds out (brew-ratio 1-2) percentage extraction 18-22 %

GRANULOMETRY

280-300 micron

WATER TEMPERATURE

94-95 °C

EXTRACTION

20-26 ml in a cup in 20-25 seconds



