



Country..... Brazil
Farm..... Blend
Varietal..... Yellow Bourbon
Altitude..... 1150 meters
Process..... Natural, Pulped Natural

Cupping Profile:

Acidity - 8
Body - 8.5, lush
Flavor - 8.5, milk chocolate
Aftertaste - 8.5, clean
Sweetness - 9.0, juicy, complex
Roast - Medium
PT's Score - 91

Brazil

Doce Boda

Doce Boda is very easy to work with for a barista. It can be pulled as a straight shot of espresso or used for a drip coffee of the day.

As an espresso you'll find it has rich, velvety milk chocolate tones, with sweet hints of orange. A juicy, syrupy mouth-feel that finishes clean. As a starting point for extraction we use a 20 gram dose with a 27 second extraction time. Of course the type of espresso machine, water and temperature will all play a roll in the pull. Use this as a starting point and play with the coffee from there to get your desired extraction.

As a drip coffee, Doce Boda has a gentle flavor profile and low acidity. Hints of dark chocolate and delicate sweetness come through in the cup. A big lush body with a gentle spice finish.



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