



Southpaw

Signature Espresso

Country..... Mixed
Farm..... Multiple
Varietal..... Mixed
Altitude..... Various
Process..... Multiple

Cupping Profile:

Acidity - 8
Body - 9.00, Lush, Milk Chocolate
Flavor - 9.00, Juicy Cherry
Aftertaste - 9.00, Cinnamon, Cocoa
Sweetness - 9.00, Sweet Tangerine
Roast - Medium/Dark
PT's Score - 92

Southpaw is a well rounded expression of much of what we have come to enjoy and require of a house espresso. Much of the challenge in creating a “balanced” daily use espresso is achieving a complex and sweet flavor profile in a straight shot that will manage to have enough body to punch through in milk based beverages. In Southpaw we have accomplished this. It has a sparkling tangerine acidity, juicy cherry sweetness, all grounded with rich milk chocolate and cocoa notes. The texture is syrupy and dense, lending itself well to combining with milk, creating a malty milk chocolate flavor.

As a starting point for extraction, we use a 20-21 gram dose with an extraction time of 28-32 seconds to yield two one ounce shots. Of course the type of espresso machine, water and temperature will all play a roll in the pull. Use this a starting point and play with the coffee from there to get your desired perfect extraction.



ptscoffee.com

785.862.JAVA office
929 SW University, Ste. D-2
PO Box 19229
Topeka, Kansas 66619