

XLIII COFFEE

x



Gold & Extraction

NINETY PLUS

GESHA ESTATES · PANAMA

Yellow Gesha

CRIOLIC FOLIO™

VOLCAN VALLEY

In development.

125 g

Why this coffee.

Why this process.

Since 2009, Ninety Plus has restored former cattle land to forest. Ethiopian Gesha grows beneath a native canopy at Gesha Estates, with space for the living world around it.

I am drawn to Criolic Folio's low-temperature fermentation with coffee leaves and flowers. It is the starting point for an edition I would like to develop with XLIII.

THE PRODUCER'S DESCRIPTION

Citrus. Floral. Light-to-medium body.

Ninety Plus describes the process style.

How I would *bring it together.*

XLIII's very light roasting interests me. I want this proposed edition to include a useful brewing companion.

Ninety Plus grows and processes the coffee. XLIII would roast this edition. I would shape the presentation, story and brewing references around my approach to espresso.

This is a proposal for after TANAT. The collaboration and launch are not yet confirmed; no pre-sale is open.

Two brewing references, with room to adjust.

Start with a recipe.

A future chapter with XLIII. Envisioned for after the TANAT collaboration concludes. The collaboration and release details are not yet confirmed. No pre-sale is open.

FILTER / GENERAL XLIII METHOD

15 g

COFFEE

250 g

WATER

≈100°C

WATER TEMP.

Rinse the filter and add freshly ground coffee. Pour five times, 50 g each, starting every 30 seconds. Let the drawdown finish, then allow the cup to cool for about five minutes. Notice how it changes.

A starting point: adjust the grind and follow the cup.

ESPRESSO / DANIEL'S STARTING POINT

18.5 g

COFFEE

50 g

IN THE CUP

14–18 s

BREW TIME

90°C

WATER TEMP.

110 ppm

WATER / MAX.

3 s

PRE-INFUSION

Pressure: peak at 6 bar, then decline to 4 bar at the finish.

Keep sealed, cool and dry, away from sunlight and strong odours.