



Butterworth and Son's Gold Range is our introduction into specialty coffee. We prioritise a balanced and approachable cup, suitable for a variety of brew methods.

This is achieved by sourcing quality coffee and optimising our roast profile to reveal the delicious flavours and retain delicate origin characteristics.

**Product Name:** Aztec Gold®

**Net Weight:** 250g

**Gross Weight:** 266g

**Bag Dimensions:** H225xW158xD75mm

**Units per Outer:** 12

**Outer Dimensions:** H175xW310xD230mm

**Outer Weight:** 3335g

**Shelf Life Max:** 12 months

**Expected Shelf Life:** >8 months

**Product Type:** 100% Arabica Roasted Ground Coffee of Colombia - Producer may vary.

**Grind Type:** Omni Grind. Suitable for all coffee brewers

**Unit Barcode:** 5034458003264

**Outer Barcode:** 25034458003268

**Tasting Notes:** Green apple, jammy raspberry and milk chocolate. Very sweet and bright.



Drying coffee on a rooftop patio

**Current Producer Info March 25:**

Origin: Colombia

Region: Tolima

Altitude: 1300 – 2000 MASL

Varietals: Castillo & Caturra

Process: Washed

Our Aztec Gold is sourced from smallholders in Colombia's most famous coffee-growing regions. These farmers typically use the traditional Fully Washed method of processing. Cherry is selectively handpicked and then pulped, usually on the farm. After pulping, coffee is fermented in tanks for 26 to 36 hours. Then, parchment is washed in clean water and laid on parabolic beds to sundry for up to 20 days.

**About Butterworth and Son:**

Originally a family tea business, Butterworth and Son Coffee Roasters has been dedicated to sourcing and roasting exceptional specialty coffee since 2011. We proudly partner with numerous successful businesses in the hospitality sector. Our award-winning products are featured in some of Suffolk's finest coffee shops, tea rooms, and restaurants.

Our commitment to ethical sourcing sets us apart, as we build close relationships with small coffee holdings and importers. Before releasing, our coffee undergoes rigorous quality control and cupping to ensure the highest quality. We also offer a comprehensive support package to wholesale customers, including barista training, equipment rental, and maintenance.

**Bag Description:**

Re-seable with a degassing valve, stand up pouch. Notched top for easy opening. Metalised antique gold bag (shown in yellow) with matt black and orange graphics.

The Stand Up Pouch is a delight for coffee drinkers. It has a wide opening which allows for a spoon or scoop easily and is resealable to preserve the freshness of the coffee.

**Brew Guide | French Press:**

For one serving, use 15g coffee and add 250g of boiling water, gently stir and leave for 6 minutes. At 6 minutes, stir the crust that has formed on the top of the coffee, then press the plunger down and decant the coffee into your vessel of choice to prevent stewing. For two or more servings, simply scale up the recipe using the same ratio (1:16). If a greater mouthfeel is desired, increase the coffee dose by 33% (e.g: 20g coffee to 250g water).

This recipe is based on an industry standard 1:16 ratio of coffee to water. It is forgiving and versatile, creating a delicious, well-balanced cup every time. This ratio is a great starting point for many filter coffee styles and can easily be tweaked to best suit your needs.