

L'Or Espresso Ristretto: What a Restricted Shot Means

From the teas.co.uk wiki

L'Or Espresso Ristretto: What a Restricted Shot Means, in summary: A ristretto uses the same coffee as an espresso but stops at about 25ml instead of 40ml. L'Or's version is dark, syrupy and cocoa-led, and this ten-capsule box is the easy way to try it.

Last reviewed by the teas.co.uk team in September 2026.

Ristretto means restricted, and what is restricted is the water, not the coffee. Pull less water through the same dose and you get a smaller, thicker, sweeter-tasting shot, which is exactly what this box is for.

Same coffee, less water

An espresso and a ristretto can come from identical coffee; the difference is where the shot stops. The first water through the capsule carries the sweetest, heaviest and most aromatic part of the extraction, and the later water brings dryness and a bitter tail. A ristretto keeps the first part and leaves the rest, which is why it tastes denser and rounder rather than harsher, although it is the most concentrated drink the machine makes.

L'Or places Ristretto at 11 on its own intensity scale, which runs to 13, and the number describes roast depth and perceived strength within the L'Or range only. In the cup it shows as roasted cocoa and dark caramel at the front, a body heavy enough to cling to the cup, a short cocoa bitterness that goes quickly, and just a flicker of acidity underneath.

Small milky drinks and the crema test

Concentration is what survives milk, so this is a capsule for small milky drinks. A cortado or a piccolo, where there is only a little milk, keeps the cocoa and caramel clear. If you want a full mug, two short shots taste better than one capsule run long, because stretching a ristretto capsule throws away the very density you bought it for.

Watch the crema as it pours. A heavy, hazelnut-brown layer that sits on the surface shows the capsule and machine are working together; if it spreads thin, check the machine and the capsule type before blaming the coffee. Drink it straight away. A shot this small cools quickly and gives up its aroma as the crema falls.

Why start with ten

Ten capsules is a trial size: enough short shots to know whether the style suits you, or a second, stronger coffee that lives next to your usual capsule. If Ristretto becomes the daily coffee, we also stock the forty-capsule Ristretto Intensity 11 box. The Ristretto [Decaf](#) keeps the same short format for the evening.

These are aluminium capsules for Nespresso Original machines. They will not run in a Vertuo, which only takes its own coded capsules, and L'Or also excludes a few Original models, so check the pack against your machine before ordering. If what you want first thing is a bright, citrusy cup, this is the wrong capsule; if you simply want something longer and milder, Lungo Profondo at intensity 8 is built for the long button.

The packs we stock

- [L'Or Espresso Ristretto Coffee Pods, 10 Pods 52g](#) (barcode 8711000362747)

What to eat with it

- [Maryland Cookies Caramel & Chocolate Chip, 200g](#): Caramel and [chocolate](#) chips pick up the dark caramel and cocoa that lead a short L'Or shot.
- [McVitie's Digestives Dark Chocolate Biscuits, 433g](#): A dark chocolate digestive matches the bitter-cocoa finish without crowding a small, dense cup.
- [Lotus Biscoff Snack Pack, 248g](#): A crisp caramel biscuit beside a cortado is a simple mid-morning pairing that suits the syrupy body.

Elsewhere in the L'Or range

- [L'Or Artiste Vigoroso Intensity 8 Instant Coffee, 95g](#)
- [L'Or Classique Instant Coffee, 150g](#)
- [L'Or Espresso Colombia Intensity 8, Aluminium Coffee, 10 Capsules](#)
- [L'Or Espresso Destinations Santorini 10 x Intensity Coffee, 52g](#)
- [L'Or Espresso Lungo Profondo Intensity 8 Coffee, 40 Pods 208g](#)
- [L'Or Espresso Ristretto Decaf, Intensity 9, Aluminium Coffee, 10 Capsules 52g](#)

The full range is on the [L'Or brand page](#).

FAQ

Is a ristretto just a small espresso? Not quite. It is the same coffee stopped earlier, about 25ml against 40ml, so it keeps the sweet, heavy first part of the extraction.

Does a ristretto taste more bitter than an espresso? Usually less. The drying, bitter tail comes late in the extraction, and a ristretto stops before it arrives.

Is a ristretto stronger than an espresso? In concentration, yes. Total [caffeine](#) is another matter: less water runs through the same dose, so a ristretto need not carry more of it than an espresso.

What should the crema look like? Heavy and hazelnut-brown, sitting on top of the shot. If it is thin and spreads, check the machine and the capsule type.

Curator's note: Pull it into a small warmed glass and drink it inside the minute. It is a coffee for standing at the counter, not for carrying round the house. Lee, teas.co.uk, Tunbridge Wells.

In short: L'Or Espresso Ristretto: What a Restricted Shot Means

Field	Detail
Brand	L'Or
Packs we stock	10 Pods 52g
Category	Coffee Pods & Capsules
Caffeine	caffeinated
Shot	About 25ml in a small warmed glass
Best with	A cortado and a caramel biscuit
Not for	Anyone after a bright, fruity cup

More from the tea wiki

- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
- [Tea vs Coffee](#)
- [Tea for Coffee Drinkers: Where to Start](#)
- [Chai vs Coffee](#)

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/