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29 TIMES!

Origin:

**BRAZIL  
SITIO DA  
TORRE**

Taste: Lemon  
& honey.

Process: Natural.

Variety: Yellow Bourbon.

Altitude: 1100-1300m.

One More Thing: Fourth-generation coffee farmers, the Silva Family, decedents came to Brazil in the 1800s in search of a better life. Today they successfully farm 96 hectares of land with a focus on specialty coffee production which commenced in 2002. Since then, Sítio da Torre has placed in the Brazilian Cup of Excellence 29 times.

Brew guides:



**FOR THE  
PLANET**  
—HEMPER—

We partner to tackle environmental issues; forest regeneration, ocean protection, and more.

@single\_o

100% recycled paper.