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Origin:

ECUADOR FINCA EL PINO

Taste: Mango
& honey.

Process:Washed.
Variety:Typica.
Altitude:1700m.

One More Thing: Half of the six hectares Rosa and William Abad own are exclusively for planting coffee. And of those three hectares at Finca El Pino in Zamora, only 30-45 bags are produced annually. They specialise in washed processing, utilising wet fermentation (in this case, for around 48 hours). Glad to see you've snatched up this very limited, very delicious lot!

Brew guides:



**FOR THE
PLANET**
—MEMBER—

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

@single_o

100% recycled paper.