

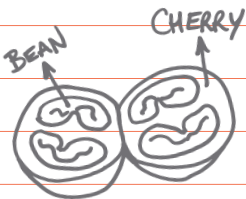
# LA ESMERALDA GEISHA

## PANAMA TASTY TEA!

**TASTE:** Sultanas, apricot, papaya & honey flavours. Silky, heavy mouthfeel

**ORIGIN:** Boquete

**PRODUCER:** Rachel Peterson  
Hacienda La Esmeralda



**ONE MORE THING:** So last year at MICE we were hanging out on the back porch of our Melbourne rental, drinking wine with Rachel Peterson, whose family made the Geisha coffee variety the most beloved & expensive coffee in the world. We asked if she'd try to make us some Geisha cascara. Thankfully, Rachel loves a challenge. She's also a perfectionist, so when she said yes we knew we were in for something good. Made from the 2016 auction-winning natural coffees, the cherries were sun dried for a few days, then machine dried. Then dried cascara was peeled away, the bean went to auction & the cascara came to us. Enjoy the amazing flavours of this first ever Geisha cascara.

S I N G L E Q

ROASTED WITH LOVE IN SYDNEY  
SINGLEO.COM.AU

**BREW GUIDE:**

10g cascara

200g 95c water

2 min brew time

For cold concoctions or  
if using as a mixer,  
bump up the concentration.

FOR MORE:

[SINGLEO.COM.AU/BARISTA](http://SINGLEO.COM.AU/BARISTA)