

# FINCA KASSANDRA

## MEXICO COE #2

90+ CAPTIVATING

**TASTE:** Lasting  
flavours of fig,  
goji & maple syrup

**VARIETY:** Pacamara

**PROCESS:** Washed

**ORIGIN:** Totultla, State  
of Veracruz

**PRODUCER:** Guillermo  
Rivas Díaz

**ALTITUDE:** 1350m

**CROP:** Mar 2017

**ONE MORE THING:** Word spread round our roastworks in May that the Mexico Cup of Excellence just produced 6 Presidential Award coffees, or scores over 90, a feat not surpassed since Nicaragua in 2010. Our roaster Ed was one of 17 International Judges evaluating those stellar coffees. Dream gig! Five distinct Mexican growing regions were celebrated, with washed Pacamara from Veracruz the winning combination, taking 1st & 2nd place. Post auction, Ed managed to get his hands on 60kgs of the captivating 2nd place Finca Kassandra. A coffee that'll take hold of you. Enjoy!

S I N G L E 0

ROASTED WITH LOVE IN SYDNEY  
SINGLE0.COM.AU

**V60:**

15g/250g/2:00

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**ROASTERS NOTE:** Pacamara is an unusually big bean variety, owing to its Maragogype parentage (the original “elephant” bean), crossed with Pacas (a natural mutation of Bourbon). Often Pacamara presents intriguing and unconventional flavours, which can be risky for a producer, especially when they produce notoriously low yields. But this year it paid off for El Equimite and Kassandra farms as their coffees soared ahead of the pack with scores in the mid-nineties from several judges. Colossal achievements.