

RAMÍREZ

HONDURAS

QUINCEY!

TASTE: Balanced flavours of quince & milk chocolate. Toffee finish.

VARIETY: Caturra

PROCESS: Washed

ORIGIN: Azacualpa, municipality of Tómalá

PRODUCER: Mariano de Jesús Ramírez

ALTITUDE: 1420m

CROP: Mar 2017

ONE MORE THING: Another taste of the small-producer revolution going down in Honduras, this harvest from Mariano Ramírez. Though Don Mariano was linked to coffee from childhood when his dad planted a hectare in Tómalá in 1970, it wasn't a fruitful crop & he left home at 14 for other coffee farms, scraping by as a hand-picker & post-harvest farm cleaner. Decades later, he came to plant his first hectare of coffee. A return to Tómalá, more decades of hard work & a recent favourable environment for small Honduran producers, Don Mariano now has over 41 hectares of this delicious coffee & sweet success.

S I N G L E Q

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ROBUR/MYTHOS:

20g in/46g out/32 sec

EK43:

20g in/50g out/22 sec

V60:

15.5g/250g/2:30

BATCH:

62g/L

BARISTA NOTE: Some espressos that are pulled a bit longer (1:2.5-3 ratio) tend to become a lot lighter & more delicate. With this Honduran coffee we found that increasing the yield intensified its bold & sweet characteristics. The inherent flavour profile of this coffee lends itself to being brewed as espresso even with a lighter roast & a higher yield.

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