

GO NATURAL

SHAKISO

ETHIOPIA

TASTE: Lemon myrtle,
yellow peach, caramel
& fruit lollies

VARIETY: Native Heirloom

PROCESS: Natural

ORIGIN: Guji Zone,
Oromia region

PRODUCER: ECX

ALTITUDE: 1750-1800m

CROP: Jan 2017

ONE MORE THING: We couldn't stop at the washed Shakiso this year; we're showcasing the perfectly processed, top quality natural Shakiso too. Excellent cherry selection is a must to produce a natural like this, along with serious attention to drying & the right climate. The drier Oromia region plays a key role in developing this coffee's sweet, stewed fruit flavours that are crisp & clean, avoiding the sour, vinegary flavours other natural coffees can develop when dried in overly-humid climates. We're running this natural in tandem with the washed Shakiso, try both side by side for an amazing compare n' contrast experience!

S I N G L E 0

ROASTED WITH LOVE IN SYDNEY
SINGLE0.COM.AU

ROBUR/MYTHOS :

20g in/51g out/27 sec

EK43 :

20g in/53.5g out/25 sec

V60 :

15g/250g/2:15

BATCH :

60g/L

FOR MORE :

SINGLEO.COM.AU/BARISTA