

NONDE TANZANIA

SWEET
MBEYA!

TASTE: Vibrant acidity, cranberry, red grapes & juicy pink grapefruit

VARIETY: Bourbon/Kent

PROCESS: Washed

ORIGIN: Mbeya, Tanzania

PRODUCER: Various smallholders

ALTITUDE: 1800m

ONE MORE THING: Let us introduce you to the first of our regional coffee offerings from Southern Tanzania. We're putting the spotlight on Mbeya, an area in the lesser-established growing region of Tanzania, with a market that's made up of over 95% small holders! Together with high altitudes & cold nights, these farmers have produced a coffee that is full of depth & sweetness; perfect for low-pressure brewing. Get this top-quality lot into your batch, Aeropress & pourover!

ROBUR/MYTHOS:

20g in/ 44g out/ 25 sec

EK43:

20g in / 50g out/ 23 sec

V60:

15g/ 250g/ 2:50

BATCH:

60g/L

FOR MORE:

SINGLEO.COM.AU/BARISTA