

PASTO ~~LA LEONA~~

COLOMBIA

TASTE: Crisp, pink lady apple, mandarin & light molasses

VARIETY: Caturra/Castillo

PROCESS: Washed

ORIGIN: San Juan de Pasto Municipality, Southwest Colombia

PRODUCER: Various smallholders

ALTITUDE: 1980-2050m

ONE MORE THING: Also known as “La Leona de Los Andes” (The Lioness of the Andes), San Juan de Pasto is a high-altitude region of fierce & beautiful conditions. This stand-out Colombian coffee is grown on the steep skirts of a million-year-old active volcano, Galeras, which not only provides the region with mineral-rich, volcanic soil, but dusts crops annually with ash from above. Soaring heights & cool, dry climate slow the ripening process of coffee cherries to develop more complex flavours & brighter acidity, which is illustrated here by sweet Pasto!

ROBUR/MYTHOS :

21g in / 52g out / 29 sec

EK43 :

20.5g in / 50g out / 29 sec

V60 :

15g / 250g / 2:50

BATCH :

60g/L

FOR MORE :

SINGLEO.COM.AU/BARISTA