

TROPICOOOL!

LAMARI

PAPUA NEW GUINEA

TASTE: Black plum, orange zest & milk chocolate

VARIETY: Bourbon/ Typica

PROCESS: Washed

ORIGIN: Lamari Valley, Eastern Highlands

PRODUCER: Small holders

ALTITUDE: 1700-2000m

ONE MORE THING: The rugged Eastern Highlands of Papua New Guinea is renowned for producing amazing coffee on one of the last islands in the world with tropical rainforests. Situated amongst this rich landscape is the Baroida Estate, which makes the most of the area's natural gifts, such as cool temperatures & high-altitude, while also supporting smallholder farmers to improve quality with careful harvesting, sorting and processing. Lamari's reputation precedes itself; this premium small-holder coffee is known for its complexity and sweetness. Cheers to our neighbours for sharing this beaut of a bounty!

S I N G L E O

ROASTED WITH LOVE IN SYDNEY
SINGLEO.COM.AU

ROBUR/MYTHOS:

21g in/ 48g out/ 29 sec

EK43:

21g in/ 53g out/ 26 sec

V60:

15.5g/ 250g/ 2:30

BATCH:

62g/L

FOR MORE:

SINGLEO.COM.AU/BARISTA