

WAHANA SUMATRA

BOLD
MOVE!

TASTE: Spiced cherry,
watermelon candy &
port wine. Dark
chocolate syrup.

VARIETY: Bourbon/Typica

PROCESS: Natural

ORIGIN: Sidikalang,
North Sumatra

PRODUCER: Small holders
surrounding Wahana Estate

ALTITUDE: 1300-1500m

ONE MORE THING: Choosing to natural process a coffee is a daring endeavour to undertake at the start of the rainy season, but Wahana has pulled it off big time. They simulated the ideal drying conditions: 2 days spread on shaded patios, then transferred to mechanical dryers, set to mimic hot, dry days & cooler nights over a 2-week period. In turn, they've produced a natural that packs a bold tropical fruit punch. Get into it!

ROBUR/MYTHOS :

20g in / 43g out / 29 sec

EK43 :

20g in / 46g out / 25 sec

V60 :

15g / 250g / 2:10

BATCH :

60g/L

FOR MORE :

SINGLEO.COM.AU/BARISTA