

BATORO

FERMENTUM MEL

PURA CEPA PROJECT

TASTE: Caramel & sticky toffee with stewed apricots

VARIETY: SL14/SL28/
Catimor

PROCESS: Fermentum Mel

ORIGIN: Rwenzori, Uganda

PRODUCER: Kisinga
Washing Station

ALTITUDE: 1600 - 1800m

WHY WE'VE SINGLED THIS OUT: The word “sustainability” is thrown around like it’s goin’ outta fashion, but Pura Cepa is the real McCoy when it comes to the “s” word. They’re using science in next level ways to improve the quality of coffee & of lives at every point of the supply chain. In fact, they’ve been using wine science to cook up clever processes like Fermentum Mel. Ripe cherries (with skin removed & pulp exposed) are sprayed with a special kefir (of lactic bacteria & esters) that interacts directly with oxygen for a unique bean.

ROBUR/MYTHOS:

21g in/ 55g out/ 25 sec

EK43:

20g in/ 54g out/ 23 sec

V60:

15g/ 250g/ 2:40

BATCH:

60g/L

FOR MORE:

SINGLEO.COM.AU/BARISTA

PURA CEPA PROJECT: Coffee is in trouble. Macro-economics is f*cked. There are environmental threats all over the shop. Coffee's tech & science are 1000 years behind wine. This is why projects like Pura Cepa matter & why we're backing them. They're enacting full circle sustainability (economic, enviro, community) to revolutionise the current techniques at origin. This enriches the land & improves the quality of coffee so it earns higher premiums, which in turn benefits communities across the board.