

KAM- VIU KENYA

FULL OF IT

TASTE:

Dried cranberry,
blackcurrant & raisin

VARIETY:

SL28/SL34/Ruiru 11

PROCESS:

Washed

ORIGIN:

Embu

PRODUCER:

Gakundu Farmers
Coop Society

ALTITUDE:

1750m

SINGLE Q

ROASTED WITH LOVE IN SYDNEY
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ONE MORE THING: Brimming with complexity & body, this Kenyan coffee was brought to us by nearly 1000 smallholder producers from the Gakunda Farmers coop, who pick & deliver ripe cherry to Kamviu coffee factory. The lot showcases classic Kenyan varieties which are wet-processed via fresh water from the nearby Muriuriu River. Once skin & pulp are removed, the coffee is fermented, cleaned & soaked before being dried on raised beds for 7-15 days. All this quality & care takes place in Embu county, bordering Mount Kenya, one of the most respected coffee growing regions in the world. The proof is in the cup!

ESPRESSO:

20.5g in/ 59g out/ 23 sec

V60:

15g/ 250g/ 2:10 mins/ 98°

BATCH:

60g/L or 72g/1.2L

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