

EL S WORLD NARANJO

PURA CEPA, COLOMBIA

TASTE:

Orange, strawberry
& tropical punch

VARIETY:

Castillo

PROCESS:

Carbonic Maceration

ORIGIN:

Villamaria,
Caldas

PRODUCER:

La Maria Estate

ALTITUDE:

1800m

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ONE MORE THING: The word sustainability is tossed around lots but Pura Cepa are the real mccooy. Their innovative approach sees them achieve longer term higher incomes for producers, lowered costs, diversification of crops & increased cash flow. One of their key levers is application of robust wine science for processing, to control the coffee's flavour. This newest batch comes from the original Pura Cepa site in Colombia. We've chosen a Carbonic Maceration lot, a technique borrowed from Beaujolais where cherries are loaded into steel tanks, inoculated with ester yeasts & lactic bacteria, to delicious effect!

ESPRESSO:

20g in/ 50g out/ 22sec

V60:

15.5g/ 250g/ 2:35 mins/ 97°

BATCH:

62g/L or 75g/1.2L

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