

# EL ~~JAWDROPPING~~ CAROLINA ECUADOR

**TASTE:**

Apricot, cranberry  
& manuka honey

**VARIETY:**

Sidra

**PROCESS:**

Washed

**ORIGIN:**

Quito,  
Pichincha

**PRODUCER:**

Fausto Romo

**ALTITUDE:**

1300m

**ONE MORE THING:** An exciting development for specialty coffee in Ecuador is the new variety Sidra, a hybrid cross of Bourbon & Typica that showcases an enticing unity of acidity & sweetness when grown & processed with care. Lucky for us Fausto Romo's meticulous approach has again delivered such a stunning example of this potential! The first taste of this year's harvest provided a serious wow moment on the cupping table, jaws to the floor for Ecuador!

**ESPRESSO:**

20g in/ 55g out/ 23 sec

**V60:**

15g/ 250g/ 3:20 mins/ 98°

**BATCH:**

60g/L or 72g/1.2L

FOR MORE:  
[SINGLEO.COM.AU/BARISTA](http://SINGLEO.COM.AU/BARISTA)