

SMALL LOT SERIES 2021

YOLANDA'S
LA
ESCUELA
COLOMBIA

PRODUCER:

Yolanda Limas

FARM:

La Escuela

VARIETY:

Castillo

PROCESS:

Washed

TASTE:

Pink guava, toffee
& hazelnut

ORIGIN:

Ancuya, Nariño

ALTITUDE:

1800m

S I N G L E 0

ROASTED WITH LOVE IN SYDNEY
SINGLE0.COM.AU

ONE MORE THING: Our producer partner Azahar puts the leg(work) into legends! How? By searching the most remote areas of Colombia to find the best farmers & product. And instead of having these coffees sent on to a mill to be mixed up in regional profiles (The majority of Colombia's coffee ends up in blends!), they've given us direct access to these individual harvests. This exceptional coffee is one of eight small lots we're featuring from Nariño, as part of our Colombia Small Lot Series.

ESPRESSO:

20g in/ 53-57g out/ 25 sec

V60:

15g/ 250g/ 2:30 mins/ 98°

BATCH:

60g/L or 72g/1.2L

BARISTA NOTE: These parameters are a guideline for these small lot coffees. For up to date recipes, scan here.



FOR MORE:
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