

LAM ^{OCEANIA!} ARI PAPUA NEW GUINEA

TASTE:

Orange, Pear & Oolong

ORIGIN:

Obura-Wonenara,
Eastern Highlands

VARIETY:

Bourbon

PRODUCER:

Regional
Smallholder farmers

PROCESS:

Washed

ALTITUDE:

1700-2000m

SINGLE Q

ROASTED WITH LOVE IN SYDNEY
SINGLEO.COM.AU

ONE MORE THING: Our Neighbour PNG has some of the world's best coffee-growing conditions, yet is pretty new to specialty. The remote locations of smallholders - who produce 85% of PNG's total coffee - combined with historically poor infrastructure, has made the transition to specialty difficult. However, innovative solutions are afoot, that could lead to better quality and improved producer livelihoods. Lamari here is an example. Named after the Eastern Highlands' Lamari River, its quality is a result of years of extension services and work with a vast network of producer groups on improving picking, pulping, sorting, fermentation and drying practices. Enjoy this Oceania treat.

ESPRESSO:

20.5g in/ 56.5g out/ 23 sec

FILTER:

15g/ 250g/ 2:50 mins/ 97°

BREVILLE/BATCH:

60g/L or 75g/1.2L

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