

# KENYAS BACK NDARO- INI KENYA

**TASTE:**

Blackcurrant and ripe  
strawberry.

**VARIETY:**

SL28/SL34

**PROCESS:**

Washed

**ORIGIN:**

Karatina, Nyeri

**PRODUCER:**

700+ Smallholder  
Farmers

**ALTITUDE:**

1600-1700m

S I N G L E Q

ROASTED WITH LOVE IN SYDNEY  
SINGLEO.COM.AU

**ONE MORE THING:** 'Ndaroini' is the name of the mill this gem of a coffee comes from. It means 'place of rest' in Swahili, chosen by its founding producers as its location meant much shorter distances to travel from farm to mill. The Cherry Clerk who oversees the intake of fresh cherry is certainly not resting, though. There's meticulous visual sorting and floating processes, accepting only dense, ripe cherry from smallholder farmers. After intake, cherry is pulped and fermented (approximately 12 to 16 hours), washed and graded, then carefully dried for two to three weeks. Rest your brew for even more pronounced flavours in the cup.

**ESPRESSO:**

20g in/ 57g out/ 26 sec

**FILTER:**

15g/ 250g/ 3:10 mins/ 97°

**BREVILLE/BATCH:**

60g/L or 72g/1.2L

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