

SINGLE O HEROES

Thermic

# CORDILLERA DE FUEGO

## COSTA RICA

**TASTE:**

Cinnamon, candied apple  
& vanilla

**ORIGIN:**

Tarrazú,  
Costa Rica

**VARIETY:**

Cutai

**PRODUCER:**

Luis Campos

**PROCESS:**

Anaerobic; Thermic

**ALTITUDE:**

1800-1875m

S I N G L E 0

ROASTED WITH LOVE IN SYDNEY  
SINGLE0.COM.AU

**ONE MORE THING:** It's solar powered... it's semi-washed... it's thermic process... it's Cordillera De Fuego termico! Another banger in our heroes series, produced with a thermic process by luis campos, owner of cordillera de fuego and inventor of anaerobic processing in Costa Rica. Luis is a bit of a hero when it comes to fermentation without oxygen. By pressurising stainless steel tanks, and balancing pressure, time and heat (yep, termico), he's coaxed flavours from the mucilage to penetrate the beans, creating incredible flavours. What's extra hot? Sustainably farmed cherries, and solar panels that supply more than 50% of the energy for his mill.

**V60:**

**15g in/ 250g out/ 2:30 mins/ 96°**

**BATCH:**

**60g/L or 72g/1.2L**

**BARISTA NOTE:** These parameters are a guideline for this limited coffee. For up to date recipes & more on our hero releases, scan here.



**FOR MORE:**  
**SINGLEO.COM.AU/BARISTA**

**0**  
**—**