

# ORIGIN OF THE MONTH: JULY

Origin:	Kirinyaga, Kenya
Variety:	SL-28 and SL-34
Process:	Washed
Altitude:	1650–2000m

## Danes Flavour Definer

Flavour	8.0
Body	8.5
Sweetness	8.0
Aroma	8.5
Finish	8.5

## KIUNYU

The factory belongs to Karathathi Farmers' Cooperative society which means hundreds of locals can bring their coffee to the washing station (Kiunyu).

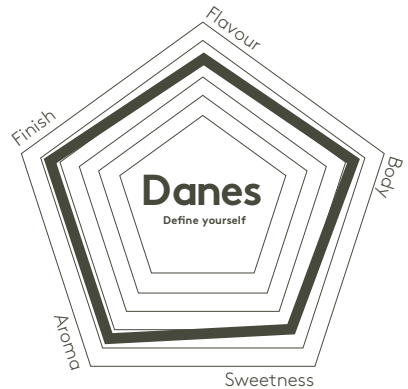
Its membership currently stands at 1200, making it one of the larger coops in the area. Water used during processing comes from the Karithathi River to reservoir tanks. It's re-circulated twice before taking a final load of cherry skin & pulp to the pulp tower then is dropped to soak tanks where it slowly rejoins the water table, cleaned of most impurities.

### TASTING NOTES:

**Aroma:** Green grape and caramel aroma.

**Body:** Rich, cola and brown sugar.

**Aftertaste:** Grapefruit and Blackcurrant.



Chocolates & Caramels



Nuts & Spice



Fruits & Berries



**2018 AICA**  
Australian Champion Roaster

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# SINGLE ORIGIN & SPECIALTY BLENDS MENU

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## SEASONAL BLEND – BLACK VELVET

Our silver medal winning seasonal blend is extraordinary in both black and milk based coffees. As an espresso, plum up front syrupy body, lingering raspberry finish. As a milk it has a buttery body, sweet candy flavour and complex finish.



## ABAYA, YIRGACHEFFE | ETHIOPIA

This coffee comes from the washing-station at Gelana Abaya, which is in the kebele, or village, of Asgori, in the district of Abaya, in the Yirgacheffe region where the average size farm is around 3.5 hectares.

The lush Yirgacheffe's forests help develop the nuanced floral characteristics, articulate sweetness and sparkling acidity.



## PANAMA BLACK WINEY | PANAMA

As a black it is rich, with a bright aroma and a full body mouth feel. It has plum, blackberry, mulberry notes and well-rounded juicy body. Sweet coffee pulp in the middle compliments the apple-like acidity with hints of pineapple.



## FINCA AUSOL, JUAYUA | EL SALVADOR

Leopoldo is the fifth generation of coffee producers in the Muyschondt family. He decided to continue with the tradition of producing coffee in the region of Juayua after working for 25 years with three different coffee exporters.

This coffee has soft stone fruits upfront; nectarine, white grape and apricot acidity; clean with a syrupy aftertaste.

## NICARAGUA BLUEBERRY CANDY | NICARAGUA

This coffee is from the El Peñòn micro-farm on the La Bastilla Estates. The cherries are picked when very ripe and slowly dried at a low temperature. It has plum, blackberry, mulberry notes and well-rounded juicy body. Sweet coffee pulp in the middle compliments the apple-like acidity with hints of pineapple.

