

# ORIGIN OF THE MONTH: SEPTEMBER

## Danes Flavour Definer

Origin:	Costa Rica, Finca Las Lajas
Variety:	SL28
Process:	Hand picked, Natural, Black Honey
Altitude:	1450 MASL

Flavour	8.5
Body	8.0
Sweetness	8.0
Aroma	8.0
Finish	8.5

## COSTA RICA FINCA LAS LAJAS

Las Lajas began producing honey coffees in 2008.

The farm uses a Penagos demucilaginator to depulp the coffee, and since the coffees are all natural or honey process, very little water is used at the mill.

For their Honeys, 100% of the mucilage is left on the coffee, and the coffee is dried in different ways.

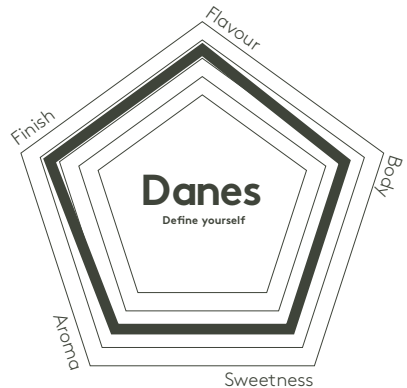
The Black honey process means they only turn the coffee once giving the cup bright flavours through-out.

### TASTING NOTES:

**Aroma:** Clove and nutmeg aroma.

**Body:** Complex acidity, with green grape, tangerine and grapefruit flavours throughout.

**Aftertaste:** Cranberry and brown sugar finish.



Chocolates & Caramels



Nuts & Spice



Fruits & Berries



**2018 AICA**  
Australian Champion Roaster

# SINGLE ORIGIN & SPECIALTY BLENDS MENU



## 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 complements the apple-like acidity with hints of pineapple.

## KIUNYU, KIRINYAGA | KENYA

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.

## BANTI NENKA, GUJI | ETHIOPIA

This remarkable coffee is high grown in the Guji Zone and is from coffee grown by small holder farmers. In total, the estimated growing area is around 70,600 hectares of which 31,000 hectares are coffee trees.

Banti Nenka has the fruitiness that we all expect from Guji coffees but at a level of intensity and refinement not often found.



[danes.com.au](http://danes.com.au)