



VENEZIANO
COFFEE ROASTERS

BO ND St

2018 SECOND RELEASE

**Strawberry, blueberry, 70% dark chocolate,
jammy.**

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BONDSt

2018 SECOND RELEASE

60% COLOMBIA SAN FERNANDO

 CATURRA & CASTILLO

 WASHED

 86 CUPPING SCORE

Surrounded by the mountainous Farallones with access to rich volcanic soil and fresh spring water, San Fernando has the perfect conditions for the production of high quality coffee.

Don Humberto has been at San Fernando since the 1970's and we have been working directly with him for the last four years. Keen to better understand how farming and processing techniques affect the quality of coffee produced, Don and his team split the farm into separate processing lots based on altitude and varietal variances in 2006. This has allowed them to fine tune the flavour profile of their coffee and create a repeatable product.

40% ETHIOPIA URAGA TOME

 MIXED HEIRLOOM

 NATURAL

 87 CUPPING SCORE

Located at the Northern end of the famous Guji zone, Uruga has some of the highest coffee growing regions in Ethiopia. This is a great example of a naturally processed Ethiopian, with notes of strawberry jam, lavender and stewed plum.

SUGGESTED RECIPE

	BLACK	MILK
TEMP /	93.5°	93.5°
IN /	21g	22g
VST BASKET /	20g	20g
TIME /	23-25s	24-26s
OUT /	47g	37g
BREW RATIO /	1:2.2	1:1.7

IN THE CUP



SWEETNESS



ACIDITY



BODY



AFTERTASTE