

VENEZIANO
COFFEE
ROASTERS

EVERYDAY
EVOLUTION

PNG MOANTI

Varietal

Typica

Processing

Washed

Cupping Score

84

Region

Henganofi District

Farm Notes

This daylot comes from a group of approximately 270 smallholders who work as a collaborative network in the Henganofi district. The network is called Moanti, named after its founder: Moanti Ise, a local coffee producer who saw the potential in the region. She works with the growers in the Kiviringka community, which represents a dozen different local ethnic and cultural groups. Mrs. Ise has worked with this network since 2011.

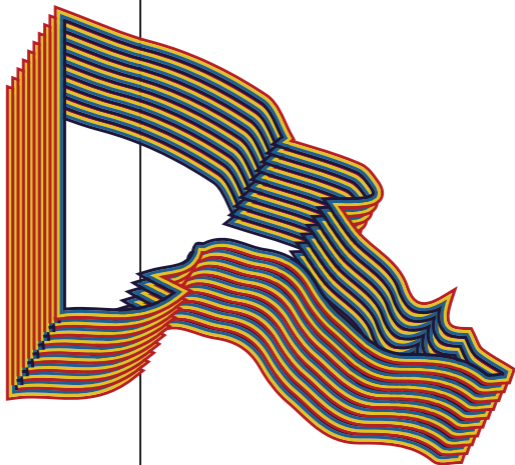
This lot has been depulped by hand, fermented for 24 hours, fully washed, and dried on raised beds for about 7 days.



venezianocoffee.com.au
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Flavour Profile

Red apple, baking spices, oolong tea



For recipes, preparation methods and how to get the best out of your coffee, scan the QR code.