

made of many

R O A S T I N G C O

Below is an overview of the coffees that we currently have on offer. All coffees are roasted for what we believe make sweet, expressive and clean coffee in any brew method. We acknowledge that coffee is personal though and that you may find it works better for you with a particular method. We would love to hear how you like it best!

info@madeofmany.com or 0450 261 328



Country: Ethiopia

Region: Kochere, Gedeo, Yiracheffe

Processing: Fully-washed & dried on raised bed

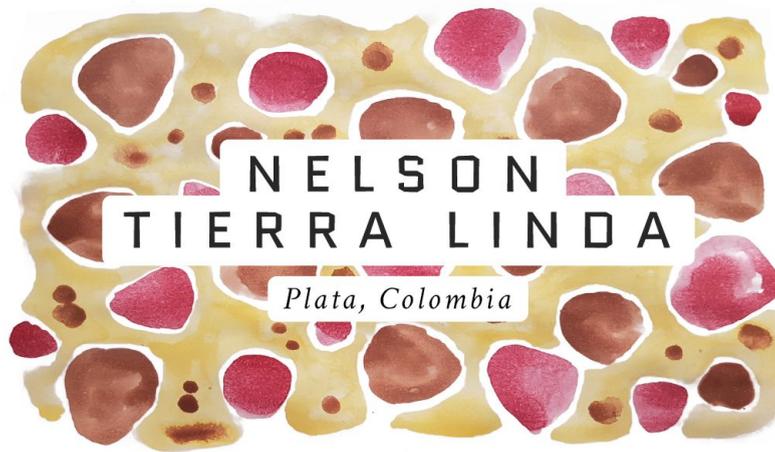
Varietal/s: Heirloom

Altitude: 1900-2200 masl

Cupping Notes: Peach, apricot, buttery, creamy, honeycomb, citric florals, jasmine

Unique Selling Point: This is a small, and relatively new, wet-mill - Established 2010. The cup profile is more pronounced than most Ethiopian coffees that we have tasted this year.. It has been a difficult year for importing coffee from Ethiopia, from a logistical standpoint to the cup quality upon landing. This coffee was a real standout and the one we were waiting for!

250g - \$13.70 **1kg** - \$48.90



Country: Colombia

Region: Plata, Huila

Processing: Dry-Fermented & Washed

Varieta/s: Tabi

Altitude: 1700 masl

Cupping Notes: Cherry, cola, clean/structured acidity, black tea, maple syrup

Unique Selling Point: We love this importer's dedication to traceability in Colombia. They are a Colombian farming family that understand the chain back-to-front! We wanted to buy coffee from them to support their admirable business model and passion in the industry. It is a very beautiful coffee and is noticeably more sparkling and delicate than other varieties from the same region.

250g - \$13.00 **1kg** - \$50.40



Country: Guatemala

Region: Cobán

Processing: Fully-washed & dried on raised beds

Varietal/s: Caturra & Catuai

Altitude: 1400-1600m

Cupping Notes: Green apple, tropical fruit juice, nougat, chamomile

Unique Selling Point: Guatemala is our favourite Central American country for coffee. We have travelled around different regions and found very different coffees from all the differing microclimates. We see this coffee as a very complex and layered Central American coffee. It has some big dessert-like tones, but also many soft and subtle characters. This farm has been making a name for itself for many years and it makes it even nicer that it is a five-generation family coffee farm.

250g - \$14.50 **1kg** - \$52.40

ORDERING

email: orders@madeofmany.com

sms: 0450 261 328

Just mention the coffee, size (250g or 1kg), and the quantity.

Roasting on Fridays

Please place your order by Thursday afternoon to be added to Friday's roasting day.

We send orders via courier the following Monday or deliver in person on the Tuesday, depending on the location.

FREE SHIPPING 3KG+

Any smaller amounts incur a \$10 shipping fee

First orders are always free

Always here to answer any questions.