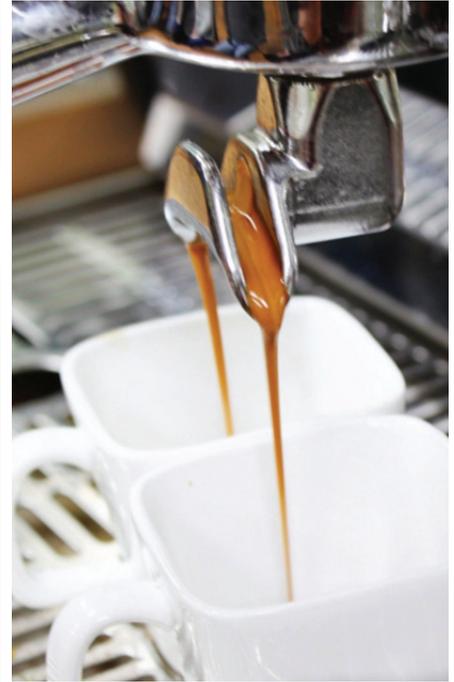




QUEEN BEE

Shebedino Woreda,
Sidama Zone, Ethiopia July-Oct 2013



CO-OP

Telamo Co-operative

ORIGIN

Shebedino Woreda,
Sidama Zone, Ethiopia

VARIETALS

74112, Buni, and heirloom,
longberry varieties

ELEVATION

1888 MASL

ROAST

Light Medium (Extended
Caramelization)

PROFILE

Extremely fragrant and flavorful,
full of triple berry, butter & spice

Our Queen Bee Espresso Series introduces a seasonal dimension to our espresso line offerings.

Our Quality Control and Roasting teams not only cup everything we produce, they also cup the pre-harvest samples we receive from our farmer partners. This preview of the green coffee allows our Espresso team to snatch up coffees that will shine when specifically roasted for and prepared as espresso.

This particular Queen Bee offering, from the Telamo Cooperative in Ethiopia's Sidama Zone, delights us with its intense fruity, berry flavors and sweet, clean finish. Not only does it shine on its own, but pairs especially well with milk in a cappuccino or cortado.

We recommend dosing and pulling at the following specifications:

- 201 degrees
- 20 gram dose
- 20 seconds



The Queen Bee spirit is one of experimentation, uniqueness and freshness. Get each Queen Bee espresso only when it's in season and only while it lasts.

