



QUEEN BEE Nº6 VIOLET

North Kivu, D.R. Congo
and Puno, Peru Apr - Jun 2014



High altitude and the cooler temperatures that come with it allow for coffee cherries to take their time maturing.

The sugars in the fruit develop more slowly. This process typically leads to dense coffee beans that are complex and have a high acidity. This seasonal espresso pairs two of our annual high-altitude favorites together to make a super intense and memorable espresso, Violet.

SOPACDI is our cooperative partner in the Democratic Republic of Congo. This year's harvest from SOPACDI was incredible, and you may have tasted and loved the coffee; here's your chance to taste these beans in espresso. They contribute intense floral and spice

notes and an acidity that is ultra-clean and crisp, found only in the highest grown Arabica coffees.

Keeping our head in the clouds, we have blended the SOPACDI with one of our favorite annual microlots from the Túpac Amaru cooperative in Puno, Peru. Grown at 2000+ meter altitudes, this coffee really punches through the blend with intense sweetness and bright, pleasing acidity.

In addition to specs outlined in the honeycomb below, we've also started to use ratios to convey shot recipes. For *Queen Bee: Violet* we enjoyed two different ratios, for different reasons:

1-to-1: 20 grams ground espresso, 20 grams brewed espresso. More mouthfeel and a bit more compactness in the flavors.

1-to-1.5: 20 grams ground espresso, 30 grams brewed espresso. More clarity in the flavor and acidity.

CO-OPS

SOPACDI and Túpac Amaru

ORIGINS

North Kivu, D.R. Congo
and Puno, Peru

VARIETALS

Bourbon, Typica, Caturra

ELEVATIONS

1500-2000+ MASL

ROASTS

Medium for SOPACDI and
Extended Medium for Túpac Amaru

PROFILE

Sweet and complex with spice, lavender, and an ultra-clean and crisp acidity.

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.

We recommend dosing and pulling QB6 at the following specifications:

TEMP

200°

DOSE

20g

YIELD

20-30g

TIME

24-26 sec.



Above left: Pablo Mamani Apaza, Túpac Amaru grower, with the first few bags of his 2013 harvest.
Above right: Experimenting with espresso grinds in an Espresso Fundamentals training.