
**PAPA
PALHETA**
Specialty Coffee

C-PROGRAM

*featuring
Latin America*

Q1 / 2017



Terra Firma

Nuts + Bolts

Throwback

PIF



Hartmann Estate Lot 1/2/3

Hartmann Estate Lot 7

Plan Del Guayabo SL 28

BLENDS



At Papa Palheta, our blending philosophy has always revolved around the prospect of synergy. We blend to create a cup that is balanced. A cup that is complex with layers of flavours. It's about evoking the senses in a way one coffee cannot achieve.



TERRA FIRMA

Our signature Terra Firma Blend is a three-bean union carefully designed to be an all-encompassing rounded coffee. The blend results in a nutty flavour with rich citrus overtones, floral hints and a milk chocolate finish. This blend's complexity and long palate is a true winner with both black and milk-based drinkers.

Composition

Panama Red Trogon
Guatemala Finca Isnul
Ethiopia Suke Quto

Tasting Notes

Citrus and Nutty Notes, Balanced with a Bittersweet Finish

NUTS + BOLTS

This iteration for Nuts + Bolts provides coffee drinkers with a rich, bold and flavourful cup. The marriage of the Guatemala La Cumbre, Guatemala Finca Isnul and Ethiopia Suke Quto adds a pronounced ripe cherry sweetness and a smooth nutty body.

Composition

Guatemala La Cumbre
Guatemala Finca Isnul
Ethiopia Suke Quto

Tasting Notes

Pecan, Cherry Sweetness, Smooth Body

THROWBACK

Throwback is a tribute to what coffee is to all of us. A beverage of comfort that's filled with familiar flavours of chocolate. Some say it's straightforward, we say it's just pure awesomeness in a cup.

Composition

Panama Red Trogon
India Thippanahalli Estate

Tasting Notes

Dark Chocolate, Rich Hazelnut Overtone, Heavy Body

PIF (PAY IT FORWARD)

The PIF blend is our pledge to create a high quality blend and at the same time give back to the local community. With every sale of a bag of PIF, a donation of \$2 will go towards St. Andrew's Autism Centre.

Composition

Guatemala Finca Pancum
Guatemala Finca Isnul
Indonesia Sinabung Mountain

Tasting Notes

Smooth, Nutty, Toffee, Milk Chocolate, Mellow Fruits

SINGLE ORIGIN



Q1, Latin America. Part of what drives us to constantly source coffee at its origin is that we get to share some of our experiences with you. The showcase of this quarter's coffees is an example of the permutations to how unique and individual a coffee can be - from highly sought-after varieties, to novel and unique processing methods.



HARTMANN ESTATE LOT 1/2/3

Region Panama, Candela	Processing Natural	Preparation Method Filter
Varietal Caturra, Catuai	Tasting Notes Papaya, Pineapples, Molasses	Altitude 1260 - 1500 M.A.S.L.

HARTMANN ESTATE LOT 7

Region Panama, Candela	Processing Natural	Preparation Method Filter
Varietal Geisha	Tasting Notes Bergamot, Hints of White Grapes, Hibiscus Aroma, Smooth Body, Sweet Finish	Altitude 1260 - 1500 M.A.S.L.

PLAN DEL GUAYABO

Region Guatemala, New Oriente	Processing Washed	Preparation Method Filter
Varietal SL 28	Tasting Notes Red Grapes, Currants, Floral, Black Tea	Altitude 1650 - 1700 M.A.S.L.

OTHER SINGLE ORIGINS (LIMITED QUANTITY)

GUATEMALA	Finca Isnul (Cascara)	KENYA	Githongo
GUATEMALA	Finca Isnul Pacamara (Washed)	INDIA	Thippanahalli
ETHIOPIA	Suke Quto		



C-PROGRAM

Papa Palheta is an independent coffee boutique, specialising in roasting and purveying specialty coffee in Singapore & Malaysia. Our philosophy is simple, we are relentless in trying to bring out the best in the beans with our unique brewing and roasting techniques. Our roasters practise micro production methods, allowing us to be meticulous. We believe every coffee has its story so we always aim to source our beans with transparency and traceability. The profile of our coffees are tweaked and cupped to do justice to the beans and to the farmer.

Papa Palheta partners with specialty coffee equipment manufacturers Synesso, Rocket, Baratza & Marco Commercial machines in Malaysia to support your business endeavours. We also carry other coffee making equipment, accessories and maintenance tools.

C-Platform is the avenue where coffee enthusiasts & professionals can hone their coffee making skills. The platform is equipped with coffee machines, gadgets & apparatus to allow one to understand and learn coffee beyond the bean. Workshops are held on weekdays & weekends.

For more info, please email hello@papapalheta.com or visit our website www.papapalheta.com.
