

---

PAPA  
PALHETA  
*Specialty Coffee*

# C-PROGRAM

*featuring*  
*Africa*

Q2 / 2017



Terra Firma

Nuts + Bolts

Throwback

PIF



Ethiopia Suke Quto

Ethiopia Kayon Mountain

Kenya Yara Estate

---

# 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

The flagship Terra Firma blend is designed around the dynamic and yet fleeting nature of specialty coffee. With each iteration crafted for a unique profile, and only available for 6 months. The current composition allows us to explore the interaction between processing methods. Comprising of both the Washed and Natural processed versions of the Finca Isnul Pacamara from our direct to origin partners, the Anzueto family.

### Composition

Guatemala Finca Isnul

### Tasting Notes

Jackfruit, Strawberry Jam, Malt Chocolate

## 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



Long heralded for its naturally abundant diversity and exotic taste profiles, African coffee is evolving. With better access to education and technology, there is new-found excitement in the ever-changing landscape of specialty coffee in Africa. This quarter, we are thrilled to showcase our continuous commitment to our endeavours with both stalwart and new producers.



## SUKE QUTO

**Region**

Guji, Ethiopia

**Processing**

Washed

**Preparation Method**

Filter / Espresso

**Varietal**

Ethiopian Heirloom

**Tasting Notes**

Floral, Citrus, Earl Grey Tea, Peach Finish

**Altitude**

1860 - 1950 m.a.s.l.

## KAYON MOUNTAIN

**Region**

Guji, Ethiopia

**Processing**

Natural

**Preparation Method**

Filter

**Varietal**

Ethiopian Heirloom

**Tasting Notes**

Jasmine, Stone Fruits, Bergamot

**Altitude**

1900 - 2100 m.a.s.l.

## YARA ESTATE

**Region**

Kiambu District, Kenya

**Processing**

Washed

**Preparation Method**

Filter

**Varietal**

SL 28, SL 34

**Tasting Notes**

Cranberry, Tahitian Lime, Red Currant

**Altitude**

1700 - 1800 m.a.s.l.

## OTHER SINGLE ORIGINS (LIMITED QUANTITY)

GUATEMALA

Finca Isnul (Cascara)

GUATEMALA

Plan Del Guayabo

GUATEMALA

Finca Isnul (Washed)

INDIA

Thippanahalli

PANAMA

Hartmann Lot 7



## 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 [wholesale@papapalheta.com](mailto:wholesale@papapalheta.com) or visit our website [www.papapalheta.com](http://www.papapalheta.com).

---