

Cole Coffee Newsletter

Coffee of the Month:

PAPUA NEW GUINEA NEBILYER VALLEY A 16+



Photo Cred: Royal Coffee

Tambul-Nebilyer District, Papua New Guinea -

Family farms along the Nebilyer Valley, known for its high altitude at 4429 feet above sea level, cultivate coffee on their self-owned 1-2 Hectares of land.

They come together at the Kuta mills, where the coffee is washed and dried in the sun.

The Kuta Mill, operating between Ulga and Kolga tribes, has been up and running for over 40 years. The land has a tumultuous history, not only because of the volcanic loam that makes up the soil, but also because the tribes had differing cultural views, which brought them into conflict. The mill has created a place of common ground, and we certainly hope a sip of this brew will bring you into peace too.

When drinking, you'll notice flavors of Herbal Cream, Cocoa Powder, all mixed into a heavy bodied coffee.

15% OFF SALE



BODUM POUROVER & HOW-TO:

Beans, Grind & Filter

Having the perfect cup means tailoring the coffee to you. What's your desired flavor profile? Ask about our Coffee of the month to keep things fresh!

Bodum includes metal filter
Grind: #7

Ratios & How to Pour

Per 3 heaping teaspoons of grounds, pour 12ozs of water in circles around the inner edge of the filter, allowing the coffee grinds to "bloom" with air. If you're not measuring your water, fill until 2/3 full and make sure not to overflow!



Enjoy

Leave sitting a few moments until the filter has completely drained. After which, you're ready to enjoy your first cups of coffee as the day sets in. Add cream & sugar to taste.



PURCHASE OPTIONS

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Send it on!

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Our mailing address is:
307 63rd Street, Oakland CA 94618

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