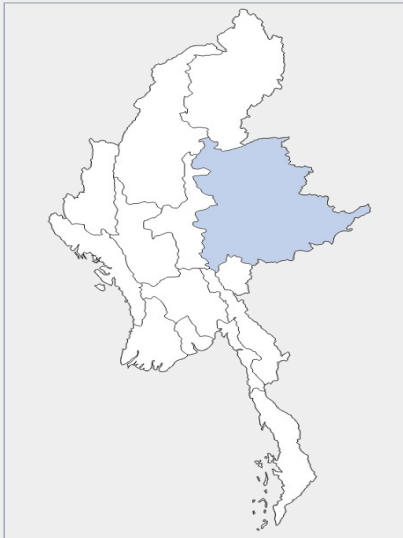


Sitting beneath the tree, wrapped in a cosy blanket by the fire. This coffee brings that comfort, with hints of toasted nuts, rich caramel, and a touch of dried fig sweetness. A hint of warmth, like spiced rum, lingers in each sip, making it perfect to savour or share.



**Country:** Myanmar  
**Location:** Naungcho, Shan  
**Producer:** Moe Htet Estate  
**Process:** Natural  
**Cultivar:** SL34  
**Altitude:** 1080 masl  
**Harvest:** January – March

A perfect coffee for the festive season. We've roasted this coffee as an omni-roast, making it ideal for your morning mug or a special treat as an after-dinner espresso. We love its gentle booziness, which adds depth and complexity to every sip. Perfect for gifting or savouring.

## MORE ABOUT THE PRODUCER

Kyaw Hlaing is the owner of the Moe Htet Estate, known also as Sinoda which he runs with the help of agronomist U Kyaw Wan He and his number two, Aung Hleing Phy. With long term experience gained from working in the government research department as well as with multinational companies training on grafting techniques the farm has established well, and stands at around 200 acres of coffee production. One hundred pickers work on the farm, many local but the increase in employment draws people in from Bagan too, the other side of Mandalay to the farm. These pickers stay onsite during the picking season. Some localised pesticide use occurs to treat outbreaks of stem borer, the farm is working towards full organic practises.

### MOE HTET ESTATE

Myanmar At times, this involves grafting on to Robusta root systems, enabling a different take up of nutrients and protection against alternative diseases without affecting the plant that is grafted on. Previous training and experience taught him this. Aung Hleing Phy also organises monthly workshops on the farm as a way of contributing to the local coffee community, which should help to bolster a growing speciality industry. They also have a demo farm to show best practises in these sessions but also understand their circumstances better. Costa Rica, a catimor that came from the country for example has 3kg yield per tree. H528 and SL34 only give 2.5kg per tree, but have a better cup profile, particularly at the higher altitudes. This knowledge will help guide the future of the farm as renovations and expansions eventually come around