

South Downs Blend

The South Downs Blend is a coffee that works great as an espresso but also as a brewed coffee. Bringing together three origins to create a coffee that is full of Chocolate, fruit and nut flavours.

When combined with milk the South Downs Blend melts into delicious caramel, biscuit and fruit notes. We've worked for a long time on this blend and we couldn't be any prouder of the results!

ORIGIN: THE ORIGINS FOR THIS BLEND VARY FOR FRESHNESS BUT INCLUDE BRAZIL, UGANDA & BURUNDI

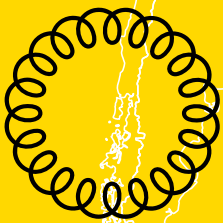
PROCESS: WASHED & NATURAL

ALTITUDE: 950-1900 MASL

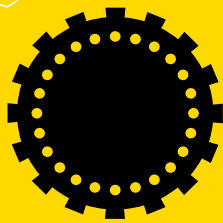
IN EACH CUP:

Almond
Milk Chocolate
Mandarin

Grinding your coffee at home?



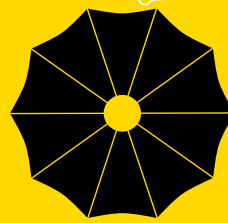
FRENCH PRESS



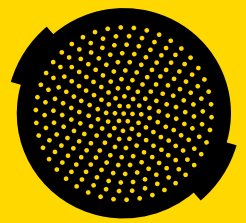
AEROPRESS



V60 DRIP FILTER



MOKA POT



ESPRESSO

Course Grind

Fine Grind

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roasted

IN MORE DETAIL...

Brazil

The Serra de Mantiqueira is a mountain range that stretches across São Paulo, Minas Gerais and Rio de Janeiro states. Located in Minas Gerais, the Mantiqueira de Minas area was the first to get a geographical indication in the Brazilian coffee industry (supported and developed by BSCA). This fresh approach, akin to 'terroir' in the wine industry, is redefining how people view specialty coffee from Brazil. The area comprises 69,500 hectares and altitude ranges from 900 to 1,500 masl, with a predominance of yellow varieties over the more typical red.

The lower altitudes are often grazed by cattle and having steeper slopes compared to other parts of the state mean that the near ubiquitous mechanisation of the coffee industry in Brazil is much less commonly seen, and hand picking more prevalent. Though both red and yellow cherries are grown across the region, altitude often splits the choices, with yellow generally being grown at higher elevations and therefore forming a larger percentage of quality coffees from the region.

Once the coffee is picked, it is processed through to dry milling on the farm, and then brought to the Cocarive warehouse just outside São Lourenço. It is then rigorously cupped under the guidance of ex Brazilian cupping Champion Wellington Pereira.

Uganda

The story of Agri Evolve started in 2010 at Reading University, UK. Johnny Rowland, a budding Agronomist studying Tropical Agriculture heard his parents recount inspiring stories from their time spent living and working in rural Uganda. Johnny decided it was something he wanted to experience for himself post-university. Utilising his parents connections, Johnny, joined by his childhood friend James Wilkinson decided they travel to the Rwenzori mountains to try their hand at creating agricultural projects, and in the process founded the profit-forpurpose business 'Agri Evolve'.

More than 1000 passionate farmers contribute to this regular seasonal harvest. Typical farmers' plot sizes will range from one to three acres and are located across the hillsides of the luscious Rwenzori mountains. This coffee is regularly the primary income for many of the families of the Rwenzoris. Lots are organised by geographic regions coordinated with specialist buying centres, often broken down even further into specific day-lots. Our focus is on controlling the processing of the cherries while paying special attention to controlling quality, utilising round-the-clock techniques, constantly refining every process to create the best possible Rwenzori coffee.

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ORIGIN: SERRA DE MANTIQUEIRA, BRAZIL

FARM: ERMELHA MANTIQUEIRA,
COCARIVE COOPERATIVE

PROCESS: PULPED NATURAL

ALTITUDE: 900 - 1500 MASL



ORIGIN: KASESE DISTRICT, RWENZORI
MOUNTAINS, UGANDA

FARM: AGRI EVOLVE

PROCESS: NATURAL

ALTITUDE: 1750-1900 MASL

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Burundi

The name "Migoti" comes from a local indigenous tree, which is also the name of the mountain where Migoti built their first coffee washing station.

This washing station operates in a region referred to as Migoti Mountain, in Mutambu Commune of Bujumbura Province, 30 km from the centre of Bujumbura. Burundi is among the smallest coffee-producing countries in East Africa, with a population of 10.5 million that is endowed with ideal conditions for coffee production: elevations of 1500–2000 m, Arabica Bourbon coffee trees, abundant rainfall, and approximately 800,000 families who cultivate an average of 150-200 coffee trees per farm. Arabica coffee now represents virtually 100% of Burundi's national production and the bourbon variety grown at high elevations in Burundi is characteristically "sweet with bright acidity, big body, floral, citrus and spiced with wild notes."

In 2016 Migoti Coffee Company built a coffee washing station at Migoti Mountain, partnering with industry experts who provided technical expertise. Coffee trees are owned by the community, and Migoti purchases the coffee cherries directly from the farmers who harvest and deliver the cherries to our station. Over 300 tons of green coffee was produced and exported from Migoti Mountain in the 2017, 2018 and 2019 coffee seasons. These harvests have received excellent cupping scores, frequently placing it as some of the best speciality coffee coming from Burundi.

The washing station is operated by a local team of ten permanent staff and over 250 temporary workers who are employed during the coffee season from March to June.

The station manager, Zephyrin Banzubaze, is responsible for managing all of the staff to train coffee farmers, receive and select coffee cherries, process the coffee, oversee the coffee drying process, store and mill the dry parchment coffee and prepare the final green coffee for export. The majority of the temporary staff are women, who work mainly on the raised drying tables, regularly turning the coffee as it dries and removing defective beans that compromise the coffee quality. Migoti also assists farmers through ongoing education to prune and properly care for coffee trees, intercrop, plant shade trees, utilize green fertilizers, stabilize soils and natural pest control. The expectation is that by following best farming practices the farmers can increase the yields from their coffee trees by five- to ten-fold.

ORIGIN: MIGOTI HILL, RUBANDA, BURUNDI

FARM: MIGOTI COFFEE

PROCESS: FULLY WASHED

ALTITUDE: 1700–1900 MASL



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