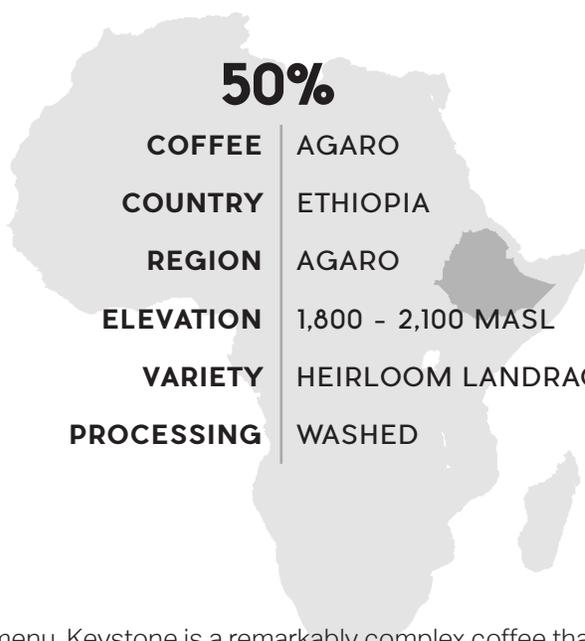


KEYSTONE

BLEND



50%	
COFFEE	DIVINO NINO
COUNTRY	COLOMBIA
REGION	SUAZA, HUILA
ELEVATION	1,300 - 1,700 MASL
VARIETY	CATURRA, COLOMBIA, CASTILLO
PROCESSING	WASHED



50%	
COFFEE	AGARO
COUNTRY	ETHIOPIA
REGION	AGARO
ELEVATION	1,800 - 2,100 MASL
VARIETY	HEIRLOOM LANDRACES
PROCESSING	WASHED

Constructed using two coffees from our Foundational Offerings menu, Keystone is a remarkably complex coffee that challenges the notion of Single Origin coffees being superior to blends.

Gestaltism is the philosophy that a whole can be greater than the sum of its parts. Keystone very eloquently represents just this thinking. The delicate florals, integrated acidity, and tea-like body of the Agaro combines with the fruited character and deep sweetness of Divino Niño to produce a coffee that simultaneously presents these qualities, and transcends them. Keystone is profoundly sweet with a fruited character that is far greater than either of its components. Kenyan-like, the fruited character reminds us of cooked berries.

Divino Niño is comprised of lots delivered by producers who belong to two small associations: Divino Niño and ASOCAFOR. Both associations are centered around the Hamlet of Divino Niño in Suaza, Colombia. The coffees that comprise this single origin blend must meet rigorous physical characteristics and cup quality, but the producers are paid a healthy premium to encourage this level of quality production.

Agaro is produced by the Kata Muduga Cooperative Union in western Ethiopia. Kata Muduga operates under a clear financial model that greatly benefits the farmer members. This coffee was organically produced and the Cooperative received a quality premium significantly higher than Fair Trade and Organic prices for this delightful coffee.

IN THE CUP

Florals and cooked fruit on the nose make way for a cup that possesses an incredibly mouthwatering acidity and profound, brown sugar-like sweetness.

THE TAKEAWAY

Comprised of two of our year-round Foundational Offerings - Divino Niño and Agaro - Keystone simultaneously presents delightful characteristics from these two coffees, while also transcending their individual identity and creating something uniquely delicious. Both components are held in deep freeze storage year-round prior to roasting, ensuring that this coffee stays fresh and consistent regardless of the time of year.

