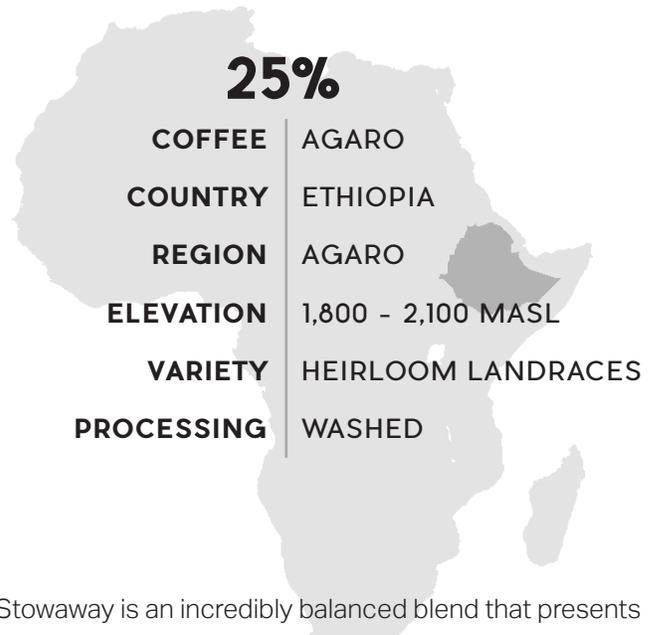
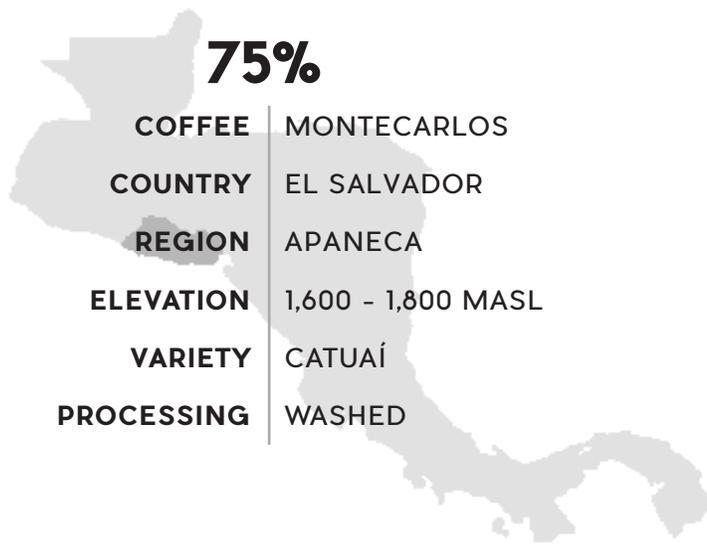


STOWAWAY

BLEND



Constructed using coffees from two Foundational relationships, Stowaway is an incredibly balanced blend that presents flavors and aromas embraced by a wide swath of the coffee consuming community: chocolate, browning sugars, toasted nuts, and slight florals.

Carlos Batres inherited Montecarlos in the mid-1980's. The fifth generation of his family to steward this land, Batres has made Montecarlos his life's work. Montecarlos primarily produces five varieties: Catuaí, Caturra, Bourbon, Pacamara, and Gesha. Each year we feature the Bourbon produced on this meticulous farm as a Foundational Offering. We also buy Gesha and Pacamara varieties for the Reserve Lot Section of our menu. From the 2019 harvest, we purchased a large lot of Catuaí to be used as the base of Stowaway.

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

Slight florals on the nose lead into a cup marked by brown sugar, cocoa, and caramel. The cup cools to reveal an integrated, stone fruit-like acidity.

THE TAKEAWAY

Comprised of coffees from two of our year-round Foundational relationships - Montecarlos Estate in El Salvador and Agaro in Ethiopia - this blend performs well and is easy to extract under any preparation method. 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.

