

### **GREEN COFFEES**

When partnering with us, we share over four decades of experience in green coffee importing and roasting as well as the close relationships we've established with more than thirty growers from around the world.

### You also gain access to:

- Complete range of Exclusive micro-lots, Pure Origins and Unique Blends
- Rainforest Alliance & Ecocert (Organic) certifications
- Roasting advice
- Original burlap bags from 45 to 70 kilos and 15 kg bags
- 1 to 5 kilo formats (rare and exotic varieties)
- Coffee Support and Analysis Program offered on demand

### We also offer the following personalized services:

- · Possibility of private micro-lot
- Coffee reservation for a predetermined period
- Creation of your own distinctive blends



### **GREEN COFFEES**



### DISCOVER OUR INDIA KAAPI ROYAL

ASia

Coffee was first introduced to India in the 17th century.

During a pilgrimage to Yemen, Saint Baba Budan discovered green coffee beans and brought some back with him to India where the very first crop was grown in the Baba Budan Giri Hills.

Today, this particular Kaapi Royal coffee is a shade-grown under sustainable agricultural practices. It is prepared from bold robusta beans of the highest quality in a region where warm humid conditions are best suited for Robusta production.

Skillful hand pickers harvest each cherry individually at their peak ripeness. Once harvested, the coffee cherries go straight to the mill to be sorted and processed through a series of important steps. The resulting robusta beans are bold, roundly-shaped and bluish-grey in color.

Winner of the Flavour of India Fine Cup Award.

### **COFFEE CHARACTERISTICS**

ANNAMLAIS
1100 METERS
OLD ROBUSTA
WASHED WITH FERMENTATION
17
LATERITE
HUMANITERRA, RAINFOREST ALLIANCE





**Cup profile :** This is a heavy-bodied coffee with almost no acidity and a pleasant subtle aroma of chocolate. Its smoothness will surprise you.



### DISCOVER OUR INDIA MONSOON MALABAR

This Indian coffee is incredibly unique and sought-after thanks to the special "monsooning" process it undergoes.

In the days when merchandise was transported by sailboat across the seas, a trip to Europe could last several months, often in hot and humid weather. Thanks to the intense humidity, the beans' colour and taste would transform; the beans would turn yellow and take on a particular flavour. A flavour which was particularly enjoyed by Europeans.

When it was finally discovered that this unique flavour was a direct result of the exposure to these special climatic conditions, a new process was sought to replicate them.

Today, the "monsoon" coffee taste is re-created by exposing processed beans to the monsoon winds and rains for several weeks, causing them to swell, lose their original acidity and eventually become yellow in appearance. As a result, the beans also get much larger in size.

This coffee is also of the highest quality grade: « AA »

### **COFFEE CHARACTERISTICS**

REGION:	SHEVAROYS
ALTITUDE:	1600 METERS
CULTIVAR:	TYPICA
PROCESSING:	WASHED WITH FERMENTATION
SCREEN SIZE:	17
SOIL:	LATERITE
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE





**Cup profile :** This is one of the world's most unique coffees, producing a phenomenal and complex flavour profile. It is a very interesting coffee. Its wild taste is ideal for those seeking a strong coffee with deep flavours.



### INDIA MYSORE NUGGETS

ASia

Coffee was first introduced to India in the 17th century.

During a pilgrimage to Yemen, Saint Baba Budan discovered green coffee beans and brought some back with him to India where the very first crop was grown in the Baba Budan Giri Hills.

The term "Mysore Nuggets" was given by Westerners to distinguish premium beans being produced in India. It is also the traditional market name for coffees from south-central India. This particular Indian Mysore Nugget arabica coffee is produced in the shaded rainforests of southern Mysore. Owing to their northern tropical latitude and the tempering influence of the ocean, the slopes of India's southwestern mountains supply ideal growing conditions.

Skillful hand pickers harvest each cherry individually at their peak ripeness. The resulting beans are very large in size (Screen #19) with a dark-green and faintly blue appearance.

Note: Wet processed Indian coffees are called Plantation Arabica.

### **COFFEE CHARACTERISTICS**

REGION:	SHEVAROYS
ALTITUDE:	1600 METERS
CULTIVAR:	TYPICA
PROCESSING:	WASHED WITH FERMENTATION
SCREEN SIZE:	19
SOIL:	LATERITE
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE





**Cup profile :** This premium coffee exhibits full aroma, medium to good body, good acidity and fine flavour with a hint of spice.



### INDE PARCHMENT PB ROBUSTA

This coffee is exceptionally different. The bean is roundish, hard, strong, tiny. The designation PB stands for the word "peaberry". Peaberry because it is shaped like a pea because the fruit produced a single fruit and not two like a usual coffee cherry. This gives it a rounder, more intense and well balanced taste. The Indian Robusta peaberry is one of the best around.

### **About the plantation**

Sethuraman Estates in Magundi, India has been making specialty robusta longer than anyone. In fact they were the first ever CQI R graded Robusta. With a state of the Art Pinhalense wet mill, and an attention to detail in all steps of production that would rival the best arabica estates it's no wonder their Robusta is always stunning.

### **COFFEE CHARACTERISTICS**

REGION: MAGUNDI

ALTITUDE: 760 - 1 200 METERS

CULTIVAR: ROBUSTA

PROCESSING: WASHED WITH FERMENTATION

SCREEN SIZE: 14-15

SOIL: FERTILE, RICH, SLIGHTLY ACIDIC (PH6.0-6.5)

CERTIFICATION(S): HUMANITERRA





**Cup profile:** The India Robusta Parchment PB stands out due to its full, compact taste with notes of chocolate. It is a unique coffee with a specific profile. Suitable for consumption alone or in combination with Arabica. This Robusta gives a firm, high and compact crema.



## INDONESIA FLORES COOP SINAR TANI WATUJAJI

(Told by Gilles Raymond, founder of the Otonomi Program)

Flores Arabica coffee offers more than just coffee. Its aroma has a unique flavor of democracy and freedom.

Living in the shadow of the "Inerie" volcano, in a chain of villages scattered amongst the mountainside, farmers of the island of Flores have paved a special path over the last 20 years that has led them from 3 decades of forced submission by dictatorship to a new will and collectively taking charge of their own development. The year 2000 was a turning point.



Before arriving to the possibility of coffee plantations, it was first necessary to bring water to the villages. Without water, no development was possible. Gathered by the Otonomi Program, our group of volunteers began bringing fresh water to 40 communities.

This first victory against the harshness of life lead to something else. After all, poverty is a curable evil. Where there was no school, we built a school; where there was only one mountain trail, we opened a road. Water is a vein that leads to the hearts of men.



The farmers quickly understood that the running water arriving in the village was not simply for drinking and washing. They could now grow coffee trees from seedlings thanks to rich volcanic soil, ideal climate and high altitudes which together give their Flores arabica coffee a nobility that needs to be recognized.





From hectare to hectare, working fromone sunrise to the next, thirty families from the village of Watujaji joined together in a cooperative. The name they chose for their collective project: Sinar Tani "rays of the farm"

And while some members of the old dictatorship attempted to force the sale of Arabica coffee produced by the farmers to a captive market for the exclusive benefit of an Indonesian Company claiming to have monopoly and all rights, this small coop from the village of Watujaji managed to hold their ground.

Thanks to the support of Terra Coffee and Tea Ltd and its HumaniTerra Foundation, thanks to you on the other side of the world, thanks to the concern of Canadians who have a love of coffee and freedom, a small Coop of thirty families has succeeded in holding on, daring to think outside the box and forge a new path on behalf of all the farmers of the island of Flores. Today, the beans have made their way to your home.

It is worth specifying that daily life in this region of Flores draws its inspiration from a wisdom inherited from the ancestors, being a "matrilineal" tribal culture, that is to say that here "property belongs to women" and is transmitted from mother to daughter. So it is with their small coffee plantations.





This is the unique flavor of Arabica coffee from the island of Flores, a world to discover.

Gilles Raymond, founder of the Otonomi Program

### **COFFEE CHARACTERISTICS**

REGION:

FLORES BAJAWA

ALTITUDE:

1100-1600 M.

CULTIVAR:

S795, TYPICA, CATIMOR, TIMOR HYBRID

PROCESSING:

FULL WASHED

SCREEN SIZE:

18+

SOIL:

ANDOSOL

CERTIFICATION(S):

HUMANITERRA



**Cup profile:** Intense body, notes of blueberry, plum, pepper and curry.



# BURUNDI WASHED FW A

A unique and fine African coffee grown in the rich highlands of Burundi. A landlocked country, but blessed with rich soil, great climate and fresh water. All essential to grow fantastic coffee.

Sourced from the Murimirwa co-operative consisting of 228 including 26 women farmers. This coffee bursts with the passion of the growers who take pride in their job every day. Most farmers own less than a hectare of land and come together in co-operatives to ensure fair and equal pay as community is extremely important and forms the basis for the spirit of the Burundi people.

Ethically and transparently sourced and premiums are paid back to the co-operative directly for all sales made on our coffee.

### **COFFEE CHARACTERISTICS**

REGION:

GITEGA, BURUNDI

1 500 - 1 800 METERS

CULTIVAR:

BOURBON, JACKSON, MBIRIZI

PROCESSING:

WASHED WITH FERMENTATION

SCREEN SIZE:

17-18

VOLCANIC

CERTIFICATION(S): HUMANITERRA, RAINFOREST ALLIANCE





**Cup profile :** Clean cup, wine-like body, nuanced acidity and grapefruit notes.



### Exclusive reserve from Terra Coffee ETHIOPIA ANDERACHA

of Africa

Dawi Coffees comes from a family farm in south western part of Ethiopia, specifically in the village of Anderacha where the rolling hills and valleys are covered with indigenous forests and crystal clear rivers. Its coffees are produced in the Sheka Forest, a UNESCO Biosphere Reserve. Shade grown and bird friendly, they are refined, of unique flavor and offer good body.

The adaptation of coffee in high land and the discovery of Geisha in south western Ethiopia near Anderacha brought forward a few influential investor's to invest in the coffee region.

One intriguing feature of these coffees is their uniformity. Excellent harvesting and sorting protocols contribute to these qualities. The Plantation exclusively employs hand picking of ripened cherries insuring that only the finest beans make it to the customer. It is also equipped with a modern processing facility located on site ensuring that the fresh cherries are processed to the highest standards and in environmentally friendly conditions.

	WASHED GRADE 1	NATURAL GRADE 2
REGION:	ANDERACHA	ANDERACHA
ALTITUDE:	1700-2000 METERS	1700-2000 METERS
CULTIVAR:	74110, 74140	74110, 74140
PROCESSING:	WASHED	NATURAL
SCREEN SIZE:	14	14
SOIL:	CLAY LOAM	CLAY LOAM
CERTIFICATION(S):	UTZ, HUMANITERRA	UTZ, HUMANITERRA







### Exclusive reserve from Terra Coffee ETHIOPIA KAFFA ANDERACHA

HONEY PREP. GR.1

**Different processes:** Yellow (gold), Red and Black honey

During the honey process, as the coffee is drying, the mucilage on the outside of the beans oxidizes and darkens in color. Beginning a golden yellow color, coffee which is stopped at this point is referred to as yellow honey process coffee. Allowing the coffee to continue fermenting, the mucilage further oxidizes to a red and finally a black color. The more fruit is left on the bean the darker the color as well. Black honey processed coffee can also have more fruit left on the bean during the drying process than yellow honey coffee.

As the coffee beans dry, yellow honey process coffee is turned often to encourage drying. The red and black are turned less often. It is the length of that drying process with the mucilage which allows the coffees to develop more or less fruity flavors.

### **HONEY PREPARATION**

Honey preparation is what contributes to a coffee's **all-natural sweet taste**. This practice consists of depulping and washing the coffee, but carefully leaving it to dry with a layer of mucilage around the beans. This technique preserves the coffee's natural sugars.

### Different honey processes

The darker the honey, the more work is involved. Black honey processed coffees require constant monitoring to avoid over-fermentation and or mold developing.

The darker honeys red and black should be more potent – full heavy therefore great in espressos. Yellow processed coffees are more delicate and will give better results in filter infusion.





One intriguing feature of the Anderacha Village coffee is its uniformity. We rarely encounter such consistency in bean shape, screen size and evenness in roasting. No doubt, excellent harvesting and sorting protocols contribute to these qualities. What we find in the Anderacha Village coffee is a uniformity that resembles more singular genetic variety.

### **ABOUT THOSE COFFEE**

Those coffee are harvested in the Sheka Forest (a UNESCO designated Biosphere Reserve) in a shade grown and bird friendly environment. The Estate covers a total of 276 hectares of which 237 hectares is under coffee plantation. In an effort to maintain the local ecology and biodiversity, the Plantation has left 39 hectares under forest and as buffer zone from flowing rivers while the remaining 8 hectares has been set aside for infrastructure. Anderacha Village coffee only began being introduced to the world stage within the past few years. The adaptation of coffee in high land and the discovery of Gesha in south western Ethiopia near Anderacha turned a few influential investor's to invest in coffee sector in this region. From this, many higher end coffees from these areas became recognized by farm (like Gesha villege, Gemadro, Duyina).

### ADDITIONAL INFORMATION

Year of Establishment: 2011, First Harvest 2015.

**Location:** The Estate is located at 630KM to South Western Ethiopia in Sheka zone, Anderacha Village, adjacent to Gemadro coffee plantation. The rolling hills and valleys are covered with indigenous forests and are overflowing with crystal clear rivers.

**Rainfall:** The area is blessed with 1900 mm of annual rainfall distributed over nine to ten months. This eliminates the risk of moisture stress and the land layout insures sufficient drainage.

**Temperature:** Ranges from 15°C (minimum) to 28°C (maximum). The area is frost free throughout the year.

**Altitude and Soil:** The Plantation is located in a high altitude area ranging from 1700m to 2000m. The high altitude in conjunction with the deep red, well drained and clay loam fertile soil, ensures premium high quality coffee and productivity.

**Processing:** The Plantation exclusively employs hand picking of ripened cherries insuring that only the finest beans are harvested. It is also equipped with a modern processing facility located on site ensuring that the fresh cherries are processed to the highest standards and in an environmentally friendly condition. Then milling, further cleaning, sorting and grading takes place in Addis Ababa.

**Environmental Consciousness Crystal Clear Water:** In addition to soil conservation the rivers and streams are kept pollution free.

**Recycle and Reuse:** The effluents from the washing stations are recycled while the pulp and husks are used as compost and fuel for artificial driers respectively.

**Indigenous forests:** The forests are kept intact covering the hills and gorges. The coffee trees are also grown under indigenous trees such as Wanza. Albizzia, Acacia and Ficus. This helps to maintain the bio-diversity and to prevent land degradation.

### **COFFEE CHARACTERISTICS**

REGION:	ANDERACHA
ALTITUDE:	1700-2000 METERS
CULTIVAR:	74110,74140
PROCESSING:	HONEY WASHED
SCREEN SIZE:	14-15
SOIL:	CLAY LOAM
CERTIFICATION(S):	HUMANITERRA, RAINFOREST ALLIANCE





### Exclusive reserve from Terra Coffee

### ETHIOPIA KAFFA ANDERACHA NATURAL GR4

### **CUP PROFILE**

This naturel processed coffee offers an intense and fruity cup.

### **ABOUT THIS COFFEE**

This coffee is harvested in the Sheka Forest (a UNESCO designated Biosphere Reserve) in a shade grown and bird friendly environment. The Estate covers a total of 276 hectares of which 237 hectares is under coffee plantation. In an effort to maintain the local ecology and biodiversity, the Plantation has left 39 hectares under forest and as buffer zone from flowing rivers while the remaining 8 hectares has been set aside for infrastructure.

### NATURAL PROCESS

This coffee is processed using the natural method. The ripe cherries are first harvested by hand and then immediately spread out on drying beds to be gently sun-dried for approximately a months' time. The fruit surrounding the beans ferments which gives the coffee its intense profile with fruity notes.





### ADDITIONAL INFORMATION

Harvesting: From September to December

Location: The Estate is located in the Sheka zone, Anderacha

Village in Ethiopia.

Rainfall: 1900 mm of annual rainfall distributed over 9 to 10

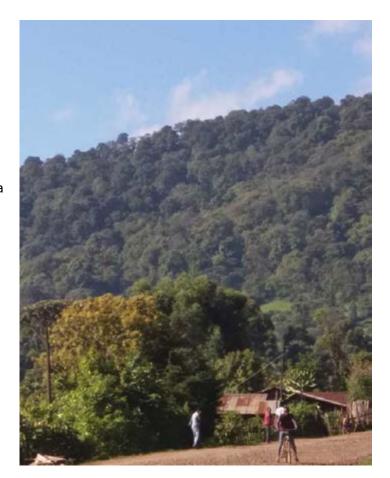
months.

**Temperature:** Ranges from 15°C (minimum) to 28°C (maximum).

**Altitude and Soil:** The Plantation is located in a high altitude area ranging from 1700m to 2000m where the soil is deep red, well drained and clay loam fertile.

**Processing:** The Plantation is equipped with a processing facility located on site ensuring that the fresh cherries are processed to the highest standards. Then milling, further cleaning, sorting and grading takes place in Addis Ababa.

**Recyclage:** The effluents from the washing stations are recycled while the pulp and husks are used as compost and fuel for artificial driers.



### **COFFEE CHARACTERISTICS**

REGION: ANDERACHA

ALTITUDE: 1700-2000 METERS

CULTIVAR: 74110,74140

PROCESSING: NATURAL SUN DRYIED

SCREEN SIZE: 14-15

SOIL: CLAY LOAM

CERTIFICATION(S): HUMANITERRA, RAINFOREST ALLIANCE





### DISCOVER OUR KENYA ESTATE AA

### of Africa

### About the plantation

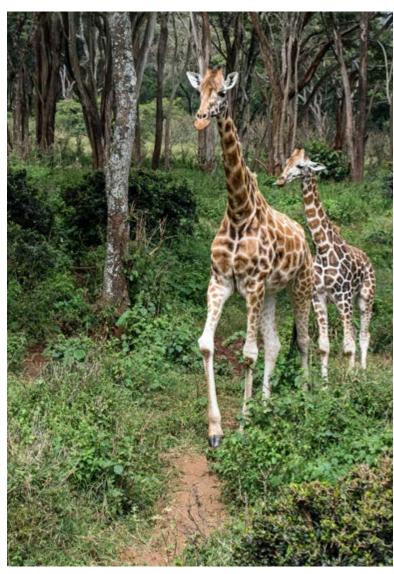
Kenya MapMtaro Estate is located in the Thika district in the fertile highlands of Central Kenya, some 40 kilometers north of Nairobi. The estate is named after the hand-dug trench—or 'Mtaro' in Kiswahili—that supplies the farm with water.

The farm employs around 300 workers and has a commendable social welfare programme in place. All workers and their families are supplied with clean drinking water and have free access to a health clinic on the estate, with more specialized treatment at the state hospital paid for by the farm if necessary. All permanent workers are provided with a two room house and the upkeep of the buildings is paid for by the estate. No children under the age of 18 are allowed to work on the farm, and there is a committee in place to make sure that workers' children attend school. The farm management has pledged to protect workers' rights, encouraging communication between workers, union representatives and managers, and has also established a women's welfare committee.

### The harvest

There are two main harvest periods on Mtaro – from April to September and from October to December, with an average yield of around 260 metric tonnes. The coffee cherries are hand-picked, fully washed and dried in the sun when possible.





### **Environmental measures**

The estate has also taken a number of steps to limit its environmental impact. The use of agro-chemicals is kept to a minimum and carefully documented; cherries are dried in the sun whenever possible in order to minimize electricity usage; waste water from the washing process is filtered naturally though a series of filter beds; and, the pulp from coffee cherries is composted and recycled as fertilizer. The estate has also implemented a reforestation program and strict soil management practices, such as the use of cover-crops to protect against erosion.

### **COFFEE CHARACTERISTICS**

SOIL:

CERTIFICATION(S):

REGION:

JUJA, THIKA

ALTITUDE:

1 600 METERS

CULTIVAR:

SL28

PROCESSING:

WASHED

SCREEN SIZE:

17 - 18

HUMANITERRA

VOLCANIC





Cup profile: The aroma of the Kenya Mtaro Estate is soft and mellow, but sweet and fragrant. Cocoa and grapes are plentiful, while sweet sugars and stone fruits bring up the back end. This coffee explodes onto the palate right out of the gates. Immediately, within the first few sips, big time flavors of toffee, roasted almonds, and cinnamon burst onto the scene; it doesn't end there, though, no sir—there is a tart and zesty lemon acidity that is already swirling around my palate, washing everything clean and leaving behind a sparkly fresh feeling; not to mention the lush cranberry juiciness. As it cools off, this coffee erupts into a fruity, lively tropicalia. Absolutely beautiful notes of fleshy mango, guava, kiwi, strawberry, and peach spill all over the palate while that lemon acidity dominates the foreground, particularly at room temperature. Medium body; silky mouthfeel; lemon acidity; clean finish.

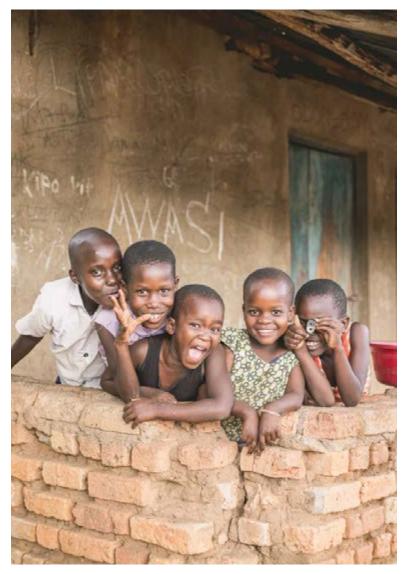
### TANZANIA AAA AArica

Tanzania is best known for its Peaberry coffees, but this AA from Shiviwaka Co-Op in Tanzania is one of the finest African coffees we've cupped this year. Established to empower smallholder farmers to get their offers to market, Shiviwaka has been a force for positive change for Tanzania's coffee growers, their families and communities, and the environment.

### Shiviwaka Co-op

An umbrella organization representing the interests of more than 8,500 coffee farmers in Mbeya, Mbozi, lleje and Rungwe District Councils of Tanzania. In 2009 it got registered as a farmer owned Non-Governmental-Organization under the 2002 NGO Act and in 2014 it was also given a status of a company limited by guarantee and not having a share capital.

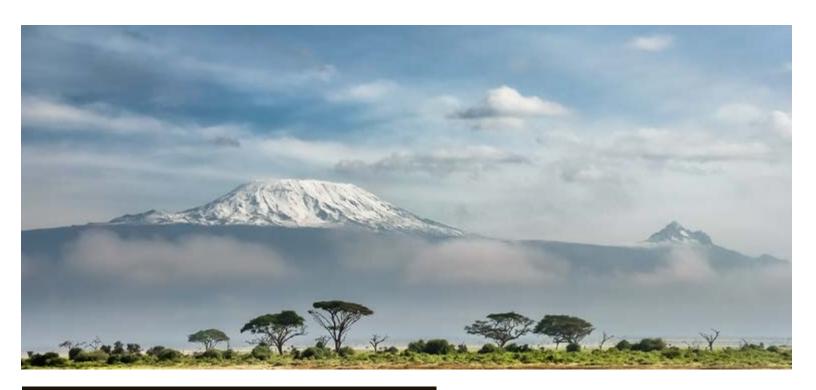
The organization assists member farmers in optimizing the marketing of their coffee, to inform them about price fluctuations and quality requirements as well as to establish and maintain contacts with potential overseas buyers. The organization's core objectives aims at building local capacity and bringing about agricultural development in coffee and other crops production and good animal husbandry to the community by the mobilization of their economic, social and professional powers and thereby reducing poverty through broad participation.





Our Tanzanian coffee is grown on the famous slopes of Mount Kilimanjaro, a dormant volcano known as the highest mountain in Africa.

This majestic place is also home to some of Kenya's most remarkable coffees. Coffee production is the livelihood for 5-6% of the Tanzanian population and the second largest agricultural export after tobacco.



# REGION: KILIMANJARO ALTITUDE: 1 700 METERS CULTIVAR: KENT, BOURBON PROCESSING: WASHED SCREEN SIZE: 17 - 18 SOIL: VOLCANIC CERTIFICATION(S): HUMANITERRA

**Cup profile:** This washed coffee is a great Tanzania, plain and simple. The nose is sweet vanilla and coconut, with a Honeydew melon note. That sweetness continues on the palate, where the vanilla is joined by rich chocolate and melted butter. The acidity is crisp and citrus-driven, and the body delicate and silky. It will remind you of a great Kenya AA – but we haven't cupped any Kenya this good in a long time.



# DISCOVER OUR CHARLA AMERICA NICARAGUA EL CIELO

### ABOUT THE PLANTATION

These coffee beans are grown at the Haciendo El Cielo Estate, located in Peñas Blancas in the central region of Nicaragua, more than 1,300 meters above sea level.

Existing for more than 70 years, this fabulous estate is made up of 139.4 hectares of coffee trees and 278.9 hectares of wild forest.

Managed by the Cerna family since 1990, it also enables 670 families in the region to work both during the harvest season and during the off-season. These coffee growers constantly work their hardest to improve their farming practices as well as their infrastructures in order to be able to offer a product of unparalleled quality.

### THE HISTORY OF COFFEE IN NICARAGUA

Coffee was introduced to Nicaragua in the mid-19th century, where the very first coffee beans were planted on the Pacific coast.

In 1979, Nicaragua experienced a major civil war causing almost 40,000 deaths. Then, in 1998, the country was ravaged by Hurricane Mitch and several plantations and infrastructure were destroyed.

These two major events generated a great coffee crisis from 1999 to 2003.





During the worst times of this crisis, plantation owners stopped paying and feeding their workers. Starving and jobless, hundreds of families gathered along roads and in public parks where they lived in miserable conditions, to demand food, work, health care and land. After three years of these annual marches, the rural workers union won small plots of land for more than 3,000 coffee farming families. This process led to a historic agreement known as El Acuerdo de las Tunas, named after the school along the Pan American Highway where the agreement was finally signed.



### **COFFEE CHARACTERISTICS**

REGION:

CENTRAL NICARAGUA

ALTITUDE:

1300 -1480 METERS

CULTIVAR:

H1/H3, CATURRA & MARSELLA

PROCESSING:

WASHED

SCREEN SIZE:

15- 20

SOIL:

CLAY SOIL

CERTIFICATION(S):

HUMANITERRA, RAINFOREST ALLIANCE



**Cup profile :** Very present citrus scent that characterizes lime and green apples, accompanied by an imposing body reminiscent of cocoa. This coffee also delivers a very nice acidity.

### DISCOVER OUR LENTAL AMERICA GUATEMALA SHB EP HUEHUETENANGO

To this day, the history behind Guatemalan coffee remains somewhat of a mystery. It is widely believed that the Jesuit Priests were the first to introduce the coffee plant in the city of Antigua during the middle of the 18th century.

Originating from Cuba and Jamaica, the coffee plant was first used for decorative purposes and it was only about four decades later that coffee cultivation began.

In the 1860's, Germans brought a commercial approach to coffee production and coffee export has since become a staple of the Guatemalan economy.

Grown by a small cooperative in the Huehuetenango region, this coffee benefits from distinctive soil composition, as well as ideal precipitations, temperatures and humidity levels. It is also naturally shaded by mango, banana and avocado trees.

### **COFFEE CHARACTERISTICS**

REGION: HUEHUETENANGO

ALTITUDE: 1600 -2200 METERS

CULTIVAR: CATURRA, RED PACHE, TYPICA, CATUAÍ AND BOURBON

PROCESSING: WASHED

SCREEN SIZE: 15+

SOIL: SANDY AND CLAY

CERTIFICATION(S): HUMANITERRA





**Cup profile :** This coffee offers a syrupy body with nice acidity and fragrant notes of cherry. Light chocolate and winey notes can also be found in the cup. Nice lingering aftertaste.



### DISCOVER OUR BRAZIL PLANALTO ESPECIAL COFFEE

### About the plantation

Planalto means a high plateau. Planalto Estate is a flat oasis in the heart of South Minas Gerais. The plantation has 2,250 acres of land at elevations of 3,600 to 3,900 ft above sea level.

350 hectares of native forest and vegetation are strictly protected and 650 acres are devoted to planting and harvesting responsible coffee. The varieties currently planted - Mundo Novo and Yellow Catuai.

Mechanical harvesting is carried out in two rounds to maximize the percentage of ripe cherries harvested. This system is much more efficient than the standard Brazilian practice of a single round of picking. Up to 50% of the crop is processed by the Pulp Natural process.

Planalto Estate benefits from its very own facilities to transform its coffee cherries into high quality beans for export. Quality is controlled at all stages of production, from planting to harvest, and from processing to shipping. The harvest takes place according to the degree of ripening of the cherries. Processing is monitored throughout by samples taken during key operations such as drying and sorting.



### A responsible culture

Being a UTZ / Rainforest Alliance certified plantation, liquid waste and coffee pulp are recycled. The coffee pulp is brought back to the plantation and used as a source of nutrients.

In addition, employees of Planalto Estate receive a full range of services as well as salaries above the regional average. The Estate also provides protective equipment and extensive training in security procedures.

### **Additional information**

Harvest: May to September

**Process:** The beans are subjected to the Pulp natural process - a method which consists of removing the skin from the cherries and then letting them dry with their pulpy mucilage. A process which contributes to a fruitier, heavier body.

**Road to destination :** Santos (Brazil) □ Tangier (Morocco) □ Montreal (Canada)

Caffeine content: The caffeine content of green beans (before roasting) from Brazil, in general, is from 1.13% to 1.17%.

# REGION: SOUTH MINAS GERAIS ALTITUDE: 1100-1200 METERS CULTIVAR: MONDO NOVO, RED CATUAI, YELLOW CATUAI PROCESSING: PULP NATURAL SCREEN SIZE: 16+ SOIL: OXISOL CERTIFICATION(S): HUMANITERRA, RAINFOREST ALLIANCE

**Cup profile:** Planalto Especial not only offers the typical characteristics of South Minas Gerais coffees but much more. Full and creamy body, excellent aroma and moderate acidity with subtle notes of nuts and berries.



# DISCOVER OUR OLD AMBIE MICROLOTE ARGEMIRO MUÑOZ

The Buena Vista farm is located 30 minutes from the Municipality of San Agustín at 1970 meters above sea level and has a total extension of 1 ha in coffee of the caturra and Colombia varieties.



With the passing of time the farm has had changes in positives of continuous improvements, which has now allowed it to have different certification seals such as Organic and UTZ, which are managed by Coffee Origen. Don Argemiro is part of a small Association of producers called HORTICULTORES DE SANTA MÓNICA.

Over time, Argemiro Muñoz has been implementing different procedures in order to improve cup quality and become more competitive, improving his income for the well-being of his family.

Thanks to the continuous support of the technical team of the company which is responsible for technical assistance continues to achieve quality and competitiveness.



### **COFFEE CHARACTERISTICS**

REGION: MUNICIPALITY OF SAN AGUSTÍN

ALTITUDE: 1970 METERS

CULTIVAR: CATURRA, COLOMBIA

PROCESSING: WASHED\*

SCREEN SIZE: 15-16-17

SOIL: FRANCO ARCILLOSO ARENOSO

CERTIFICATION(S): ORGANIC, RAINFOREST ALLIANCE



PROCESSING \* The coffee is handled in an artisanal way, from its collection process which is carried out manually in its optimum state of maturation, then it is taken to the area of humid benefit to carry out the pulping and fermentation process (from 18 to 24 hours), later it is taken to the solar dryer leaving the grain between 20 to 40 days at temperatures that do not exceed 45 degrees.



Cup profile: Fragrance: yellow fruits, caramel, chocolate, vanilla, floral

Flavor: candy, chocolate, sweet, citrus notes, vinous

Acidity: hight citrus Body: soft creamy

Uniform: balanced / balanced: homogeneous



# DISCOVER OUR OUT AMERICA COLONBIA SUPREMO

The group "COFFEE ORIGEN GRUPO ORGANICO SUR DEL HUILA" is made up of small producers that produce under the culture of organic agriculture.



The group has the certification seals to market and export coffee in the international market under the NOP / USDA regulations, (CE) 834/2007 AND 889/2008, JAS "JAPANESE AGRICULTURAL STANDARDS" also have the UTZ CERTIFIED certification, the coffee growers that make up this group are farmers who have implemented practices consistent with organic farming for years, which they implement in their units productive for the production of their crops.

The main objective of the group is to consolidate in the international market not only with the reference of an organic coffee but with the addition of special, since the product has very special characteristics in quality from the physical aspect as from its organoleptic attributes.

The producers that belong to this group are located in the South of the Department of Huila, in the municipalities of Isnos, San Agustín, Pitalito and Acevedo.



### **COFFEE CHARACTERISTICS**

**REGION:** 

SOUTH OF THE DEPARTMENT OF HUILA

**ALTITUDE:** 

1450 - 1900 METERS

**CULTIVAR:** 

CATURRA, COLOMBIA, CASTILLA, TABI, BOURBON

PROCESSING:

WASHED\*

**SCREEN SIZE:** 

17-18

SOIL:

FRANCO ARCILLOSO ARENOSO

CERTIFICATION(S):

RAINFOREST ALLIANCE



PROCESSING \* The coffee is handled in an artisanal way, from its collection process which is carried out manually in its optimum state of maturation, then it is taken to the area of humid benefit to carry out the pulping and fermentation process (from 18 to 24 hours), later it is taken to the solar dryer leaving the grain between 20 to 40 days at temperatures that do not exceed 45 degrees.



**Cup profile:** Fragrance: yellow fruits, caramel, chocolate

Flavor: candy, chocolate, sweet

Acidity: citrusy
Body: soft creamy

Uniform: balanced / balanced: homogeneous



# COLONBIA EXCELSO

This group consists of 141 small producers, located in the colombian massif, an area of great environmental importance in the world, the area cultivated by coffee growers does not exceed 3 hectares in coffee in most producers, activities on the farm they are carried out with the family Nucleus (parents, children, grandchildren), these producers carry out their work in a sustainable way protecting the natural resources of the region such as flora and fauna, in addition to coffee they plant other crops for family food security, many of the producers constantly participate in competitions to recognize the quality of their coffee.

### **COFFEE CHARACTERISTICS**

**REGION:** 

SOUTH OF THE DEPARTMENT OF HUILA

ALTITUDE

1450 - 1750 METERS

**CULTIVAR** 

CATURRA, COLOMBIA, CASTILLA, TABI, BOURBON

PROCESSING:

WASHED\*

SCREEN SIZE

13-14-15-16

SOIL:

FRANCO ARCILLOSO ARENOSO

CERTIFICATION(S):

RAINFOREST ALLIANCE



PROCESSING \* The coffee is handled in an artisanal way, from its collection process which is carried out manually in its optimum state of maturation, then it is taken to the area of humid benefit to carry out the pulping and fermentation process (from 18 to 24 hours), later it is taken to the solar dryer leaving the grain between 20 to 40 days at temperatures that do not exceed 45 degrees.



Cup profile: Fragrance: red fruits, caramel, dark chocolate, malt

Flavor: candy, dark chocolate, sweet, clean

Acidity: citrusy Body: soft creamy

Uniform: balanced / balanced: homogeneous



# COSTA RICA SHB EP TARRAZU

This coffee originates from the Tarrazu region located in the Central Valley, specifically in the Orosi and Tres Ríos regions.

These regions boast the same topography (slope), soil conditions (volcanic) throughout, which are ideal for producing a homogeneous coffee. The region's volcanoes help nourish the soil, and the elevation of the central valley impacts the size and hardness of the coffee beans.

The climate is characterized by two well-defined seasons. The coffee harvest takes place during the dry season, which runs from December to April. The rainy season is from May to November.



Tarrazu coffee farmers come together to carefully handpick the ripe cherries during the summer in these Costa Rican rainforests. These people share a deep appreciation for their land and the environment. As responsible coffee producers, they take all possible measures to minimize their environmental impact at the processing level while ensuring high quality coffee.

### **COFFEE CHARACTERISTICS**

REGION: TARRAZU

ALTITUDE: 1200 -1900 METERS

CULTIVAR: CATURRA, CATUAI

PROCESSING: WASHED

SCREEN SIZE: 16

SOIL: VOLCANIC

CERTIFICATION(S): HUMANITERRA



**Cup Profile:** This coffee stands out for its perfect balance between good body and high acidity with a lovely aroma. You will discover fruity notes and citrus notes. A coffee worthy of its origin!



# DISCOVER OUR OUT AMERICA PERU AMAZONAS GRADE 1

This exquisite coffee is cultivated under the shade of various fruit and walnut trees in the Amazon region, more specifically in the province of Rodriguez de Mendoza.

Two hundred dedicated growers follow the UTZ certification's strict code of conduct which encourages them to produce superior-quality coffees all the while favoring sustainability, health and education.

With better and more efficient farming methods that safeguard the environment, the growers get more out of their land, leading to increased productivity, better crops and a better income.

### **COFFEE CHARACTERISTICS**

SOIL:

CERTIFICATION(S):

REGION:
RODRÍGUEZ DE MENDOZA, AMAZON

ALTITUDE:
1500-1800 METERS

CULTIVAR:
CATIMOR, TYPICA, CATURRA

PROCESSING:
WASHED

SCREEN SIZE:
16-20 (TORIBIO)

16-20 (TORIBIO)

CLAY LOAM

HUMANITERRA, RAINFOREST ALLIANCE





**Cup profile:** This coffee offers beautiful, subtle notes of pear and papaya.



# DISCOVER OUR OLD LAS LIMAS PERU MICRO LOT LAS LIMAS

A select group of peruvian growers cultivate this coffee in the unique microclimate of San Ignacio, located in Cajamarca. These dedicated growers have been developing micro lot-quality coffees for several years, producing a remarkable blend of refined varieties, all grown in mineral-rich soil.

The benefits of these micro lot coffees can be tremendous for roasters and small producers who benefit of differentiation all the while resting assured that growers obtain higher than average prices for their coffees.

We are excited and privileged to continue nurturing the relationships we share with these specialty growers.

### **COFFEE CHARACTERISTICS**

REGION: SAN IGNACIO, CAJAMARCA

ALTITUDE: 1500-1800 METERS

PLANT VARIETY: TYPICA, CATURRA, PACHES, BOURBON, CATIMOR

PROCESSING: WASHED

SCREEN SIZE: 16-20

SOIL: CLAY LOAM

CERTIFICATION(S): HUMANITERRA, RAINFOREST ALLIANCE





**Cup profile :** The cup provides a delicate floral aroma accompanied by chocolate notes, bright acidity and a natural sweetness.



## DISCOVER OUR COLONIA PAPUA NEW GUINEA AA COFFEE

To this day, coffee farming remains the main source of income for many highland farmers in Papua New Guinea thanks to extremely fertile lands. The vast majority is still produced by small independent farmers in village gardens rather than by large organized companies.

Coffees grow on a continuous mountain chain and are categorized as "Eastern Highlands" or "Western Highlands" crops. This particular lot comes from the Wahgi Valley, located in the Western Highlands Province.

Thirty thousand years ago, the Wahgi Valley had some of the most advanced farming practices and social organizations on earth. Today descendants of those early farmers still rely on technologies developed by their forefathers and use only the highest quality standards to produce this exquisite Grade AA coffee.

### **COFFEE CHARACTERISTICS**

REGION:	WAHGI VALLEY
ALTITUDE:	1600 METERS
CULTIVAR:	TYPICA, CATIMOR, CATURRA
PROCESSING:	WASHED
SCREEN SIZE:	18
SOIL:	LOAMY
CERTIFICATION(S):	HUMANITERRA





**Cup profile :** Its floral and sweet aroma is accompanied by notes of caramel. Its body is full yet lighter than most Papua New Guinea coffees.



### **DISCOVER OUR CUBA CARACOLILLO**

### THE STORY BEHIND CUBAN COFFEE

The story behind Cuban coffee is one worth telling. Its origins can be traced back to a coffee tree believed to have been planted by a Spanish official during a visit to Cuba in the mid-18th century. It took almost half a century for coffee production to take off. Cubans owe this boom to French settlers who came to Cuba after having fled Haiti during the Haitian revolution. The latter arrived with their baggage of coffee growing experience and knew that the mountainous terrain was ideal for coffee growing.

### **ABOUT THIS COFFEE**

Caracolillo coffee beans proliferate in the heart of Cuba in a soil rich in mica and quartz on the plateaus of the Escambray mountain range commonly known as the Crystal Mountains. The peculiar characteristics of this soil, the moderate climate and frequent rains form an ideal microclimate for growing coffee. However, these small, round beans reminiscent of peas represent only less than 2% of the region's total production. Cuba's humid climate, gentle Atlantic winds and traditional production methods are the ideal ingredients to produce great coffee.





### **CUBAN COFFEE CULTURE**

Rigorous control and the harmonious development of Cuban coffee plantations allow these crops to be treated with great respect. In fact, Cubans attach great importance to maintaining and expanding their method of natural cultivation. Cuban territory being narrow, facilitates the circulation of trade winds from the Atlantic Ocean. Coffee grows under the canopy in very rich humus soil. Cubans are very patriotic and enjoy life to the fullest; they take great pride in their work and their land. The quality of this Cuban coffee reflects this. The plantations are managed by state-owned cooperatives and the use of fertilizers is completely prohibited. The harvest of Cuban coffee is carried out again and again using the most traditional methods, that is to say mainly by hand.



### **COFFEE CHARACTERISTICS**

REGION:

GUANTANAMO

ALTITUDE:

750 METERS

CULTIVAR:

TYPICA

PROCESSING:

WASHED

SCREEN SIZE:

13+

SOIL:

FERRALITICO & FERRALITICO BROWN

CERTIFICATION(S):

HUMANITERRA



**Cup profile :** The boldness of Caracolillo Cuban coffee is distinguished by a rare combination of very intense aromas and a smooth texture as well as the unmistakable presence of dark chocolate notes.



# DISCOVER OUR 100% PURE WILD KOPI LUWAK COFFEE

### **ABOUT THIS COFFEE**

Kopi Luwak is one of the most expensive coffees in the world. Production of this coffee requires several hours of research and manual harvesting which explains its high cost." Kopi "means coffee in Indonesian and "Luwak" means civet.

It is cultivated in the Indonesian archipelago where the wild civets that live in freedom eat the fruits of the coffee tree because of their fleshy pulp. Their digestive secretions loaded with enzymes enter the beans and change their composition. Coffee growers carefully harvest all the beans that have been rejected by natural means.

They claim that this natural process alters the beans in a way that enhances their aroma and taste, producing a very aromatic coffee without bitterness.

All over the world, Kopi Luwak is recognized as the most expensive coffee. In 1995, it even won the Ig Nobel Prize to John Martinez & Co in Atlanta.



### **NATURAL PROCESS WITH PULP (dry process)**

This process is predominant in countries where access to water may be limited. Cherries are picked, cleaned and sun dried for up to four weeks' time, with continuous raking to promote even drying. The fruit surrounding the bean ferments which gives it an intense taste. During this time, coffee growers monitor the moisture content of the cherries (11% is normally ideal). Once the desired humidity level reached, the peeling process begins with the goal of removing the parchment layer (or endocarp) from the dried cherries. The resulting beans are then graded, sorted and packaged.

### INDONESIAN COFFEE CULTURE

Coffee production is important in Indonesia and is said to have been introduced by Dutch settlers. Arabica is believed to have arrived first in Java in the 17th century and Robusta in the 20th century. It is also the very first non-African country to grow coffee on a massive scale.

It was in the 19th century that farmers in Central Java began brewing and drinking coffee from the excreted beans of wild civets, collected from their plantations.

COFFEE CHARAC	TERISTICS	
RÉGION:	PANTA REYE	
ALTITUDE:	1600 METERS	
CULTIVAR:	ATENG, ,TIM-TIM & BOURBON	
PROCESSING:	NATURAL	
SCREEN SIZE:	15	
SOIL:	HUMUS AND VOLKANIC SOIL	
CERTIFICATION(S):	HUMANITERRA	

**CUP PROFILE:** The Kopi Luwak is an experience in itself! It offers a very aromatic coffee with an earthy taste.



### DISCOVER OUR SUPPLIES SUPPLIES

Nepal coffee production is a relatively new phenomenon. The plantation was established in 1996 on the foothills of the Himalayas about 75 km north of Kathmandu along the banks of the Trisuli River. This is on route to the famous Langtang / Ganesh Himal trekking and mountaineering area.

Mount Everest Supreme coffee is produced for export which has greatly contributed to the region's economic stability.

The estate encourages local growers by providing educational and agricultural assistance. The plantation's environmental commitment to the land (soil conservation) and the forests (reforestation) has also helped protect and preserve various endangered species.

### **COFFEE CHARACTERISTICS**

RÉGION: SOUTH OF MOUNT GANESH

ALTITUDE: 700-800 MASL

CULTIVAR: CATURRA

PROCESSING: WASHED

SCREEN SIZE: 16+

SOIL: ALCALINE

CERTIFICATION(S): HUMANITERRA





**Cup profile :** This coffee is a real gem! It offers great body, good acidity and a wonderful lingering taste.



## DISCOVER OUR SUMPLIFIED ISOMEN ISOME COFFEE

This coffee is grown at about 2000 to 2300 meters above sea level on the mountains of Bani Ismail which are located in the region of Haraz. It is the highest grown coffee in all of Yemen and is known by experts as one of the very best Yemen Mochas.

The coffee culture in Yemen has been the same for centuries. The oldest methods and tools are still being used to this day. The coffee trees are grown organically in their natural environment and the cherries are picked by hand.

### **COFFEE CHARACTERISTICS**

RÉGION:	BANI ISMAIL
ALTITUDE:	2000-3000 MASL
CULTIVAR:	MOKKA
PROCESSING:	NATURAL
SCREEN SIZE:	15
SOIL:	LOAMY
CERTIFICATION(S):	HUMANITERRA





**Cup profile :** This one-of-a-kind coffee offers a wild combination of sharp, complex and fruity notes. Its intensity truly reveals itself as the aromatics unfold 24 hours after roasting. It is also particularly sought out for its highly desirable and uncommon hints of sage, leather, cardamom and tobacco, striking acidity and prolonged aftertaste.



# YENEN WOCHA MATARI EXCLUSIVE RESERVE COFFEE

### THE FAMILY BEHIND THIS COFFEE

Alhamdani family is considered to be the oldest producers and exporters of specialized Yemeni coffee "Mocha". Their ancestors began coffee planting, production and trading as many as 130 years ago, in Bani Matar (Bao'an district).

Preciously kept and preserved are old Arabic correspondence letters that were shared between the great grand fathers of

Alhamdani and coffee agents from the Mocha port and Aden port.

Today, the family is proud to own many acres of land and several coffee plantations specialized in producing superior quality Mattari coffee.

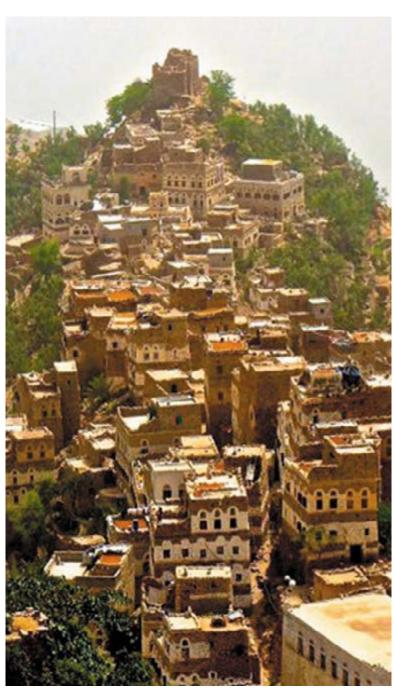
### A REPUTED COFFEE

Yemen Mocha coffee is widely considered to be one of the best in the world boasting rich ancient history and distinguishing itself with such unique flavor notes that simply cannot be found elsewhere.

The term "Mocha" comes from the port city Mocha which is located on the Red Sea coast of Yemen. Largely recognized as a major trading ground for coffee between the 15th and 17th century, it is still used for shipments to this day.

To this day, Yemeni coffee is grown on the fertile lands of Yemen's rugged terrain, fed by the appropriate amount of rainfall and protected from sunlight thanks to natural tree cover.

Found at elevations of 2000-2500 meters above sea level in valleys descending from the western, central and southern heights where there are approximately 900-1000 trees per hectare of land.



### **HARVESTING**

Traditional methods prevail when it comes to harvesting coffee in Yemen. Farmers often harvest the crop in stages as well as carefully handpick each coffee cherry at its very peak of ripeness.

Coffee drying is considered to be the most complex and meticulous process. After harvesting, the cherries are laid out on drying beds and exposed to the sun for a duration of 10 days to 2 weeks and frequently raked to promote even drying. As the cherries dry, the farmer keeps a close eye on moisture content and once satisfied, the hulling process can begin. Hulling removes the parchment layer (or endocarp) of the dried cherries. The resulting beans are then graded, sorted and bagged.



### **COFFEE CHARACTERISTICS**

REGION:	BANI MATAR
ALTITUDE:	2000-2500 METERS
CULTIVAR:	MOKKA
PROCESSING:	NATURAL
SCREEN SIZE:	14
SOIL:	LOAMY
CERTIFICATION(S):	HUMANITERRA



**CUP PROFILE:** This coffee reveals good acidity, complex flavour notes of wine and dark chocolate.



# GALAPAGOS COFFEE

In 1990, the Gonzalez family purchased Hacienda El Cafetal. Captivated by the plantation's history, the family saw a unique opportunity presented by the micro climates created by the Humboldt Current, the intense equatorial sun and the dramatic climate change that occurs as the altitude increases. Small rivers fed by the 'El Junco' (a volcanic crater lake) flow gently down the rocky slopes on the island's sun drenched southern side. This mineral-rich spring water keeps the rich volcanic soil moist and fertile, bringing great coffee and life to the island.

Today, we are fortunate to enjoy this truly remarkable cup of coffee thanks to the Gonzalez family's dedication and hard work.

### **COFFEE CHARACTERISTICS**

REGION:

SANTA CRUZ

ALTITUDE:

180-450 METERS

CULTIVAR:

BOURBON

PROCESSING:

WASHED

SCREEN SIZE:

16 +

SOIL:

VOLCANIC

CERTIFICATION(S):

HUMANITERRA





**Cup profile:** Due to the unique climatologic conditions on the island, this organically grown coffee is truly special in its aroma, body and cup. A jewel of gourmet coffees, enjoy its exceptional bouquet and fine taste.



## JAMAICA BLUE MOUNTAIN

Nestled in a ravine of tropical splendor, bordered by meandering rivers of crystal clear waters and perched on an incline between 2000 to 3000 feet above sea level, stands the beautiful Blue Baron Estate – a spread of 138 acres of ideal Blue Mountain coffee land.

This property which is a part of the larger Cedarhurst lands situated high up in the Buff Bay valley of Portland, has for decades produced an excellent quality Blue Mountain Coffee due to the unique combination of its enriched soils and superb climatic conditions.

Blue Baron Estate is owned by the Minott family of Mandeville, Jamaica – a family that are professionals in growing and processing of coffee with an established business of over 75 years of existence.

Shaded in pristine rows and interspersed between clumps of natural tropical forest, is planted approximately 60 acres of the world's finest coffee. The Blue Mountain's lingering clouds provide a natural buffer for the luscious, green coffee trees, offering shade from the sun's unrelenting rays; the low ambient temperature and relative humidity induced by the cloud cover, contributes to the slow maturation of the coffee bean, enhancing the unique fineness of its quality.

Ripe cherries are lovingly handpicked by crews of trained harvesters, with each tree revisited up to 10 times over the harvesting period. The harvested cherries are pulped and fermented using natural spring water, to further guarantee the quality. The beans are then; naturally dried on barbeques, cured, hulled and then carefully inspected for quality before being tested and packaged for export.

### **REGION:** WEST PORTLAND ALTITUDE: 600 - 1060 METERS **CULTIVAR: TYPICA** PROCESSING: WASHED

16+

SCREEN SIZE:

SOIL: ALLUVIAL

**COFFEE CHARACTERISTICS** 

CERTIFICATION(S): HUMANITERRA



**Cup profile:** The Blue Mountain distinguishes itself by its incredible fragrance, delicate aroma and amazing sweetness. It is no surprise that coffee experts all deem that this coffee possesses all characteristics in perfect balance. This highland coffee ranks among the worlds most distinguished.



# DISCOVER OUR A HIGH MOUNTAIN

Baronhall Estate coffee is lovingly grown and processed at approximately 2000 feet above sea level at the Baronhall Estate Farm in St Ann, Jamaica.

The largest coffee plantation in Jamaica with approximately 300 acres, this estate is owned and operated by the Minott family with over 75 years of experience in the industry.

Production of Baronhall Coffee begins on a 4 acre nursery where the seedlings are grown in controlled conditions for 6 weeks, then planted and carefully nurtured for 4 years until they become mature coffee bearing trees.

The beans are then harvested by hand and pulped, graded and dried at Baronhall's own pulpery, in order to ensure premium quality and consistency. Before receiving the Estate's "Stamp of Approval" Baronhall coffee beans are "cured" for another 8 weeks, and then carefully inspected and "cup-tested" in order to provide you with a perfect "full-bodied" Jamaican bean.

At Baronhall Estate, they use the same seedlings as the World-Famous Blue Mountain Coffee. However, the Estate is located in a different mountain range in the center of the Island. Slightly different soil and climatic conditions combine to produce an exquisite "Estate Grown Jamaican" coffee.

COFFEE CHARAC	TERISTICS	
REGION:	NORTHERN CLARENDON	
ALTITUDE:	550 METERS	
CULTIVAR:	TYPICA	
PROCESSING:	WASHED	The state of the s
SCREEN SIZE:	17+	
SOIL:	TERRA ROSA	
CERTIFICATION(S):	HUMANITERRA	

**Cup profile:** This coffee is grown in the high mountains of Jamaica under a particular microclimate and favorable soil conditions producing a distinctively smooth yet full-bodied coffee. Its pleasant aroma and clean cup unleash a fruity and nutty aftertaste.



### ESPRESSO AND FILTER BLENDS

### Ready to roast to your satisfaction.

<b>AFTER DINNER</b>	BLEND	JOLT BLENT	
GOOD FOR:	☐ ESPRESSO	GOOD FOR:	☐ ESPRESSO
CERTIFICATION: HUMANITERRA	RAINFOREST ALLIANCE	CERTIFICATION: HUMANITERRA	RAINFOREST ALLIANCE
<b>DECAF EA BLEN</b>	ID	<b>URBAN BLEND</b>	
GOOD FOR:	<b>☑</b> ESPRESSO	GOOD FOR:	☐ ESPRESSO
CERTIFICATION: HUMANITERRA	RAINFOREST ALLIANCE	CERTIFICATION: HUMANITERRA	RAINFOREST ALLIANCE
<b>DECAF SWD BL</b>	END	VIENNESE BLEN	<b>ND</b>
GOOD FOR:  FILTER  CERTIFICATION:  HUMANITERRA	<b>☑</b> ESPRESSO	GOOD FOR:  FILTER  CERTIFICATION:  HUMANITERRA	☐ ESPRESSO  RAINFOREST ALLIANCE
LEGENDARY BL	END	ESPRESSO DOL	CE
GOOD FOR:	<b>☑</b> ESPRESSO	GOOD FOR:	<b>☑</b> ESPRESSO
CERTIFICATION: HUMANITERRA		CERTIFICATION: HUMANITERRA	RAINFOREST ALLIANCE
ORIGINS BLEND		ESPRESSO TOS	CANA
GOOD FOR:	☐ ESPRESSO	GOOD FOR:  ☑ FILTER	<b>☑</b> ESPRESSO
CERTIFICATION: HUMANITERRA	RAINFOREST ALLIANCE	CERTIFICATION: HUMANITERRA	RAINFOREST ALLIANCE

### **RENAISSANCE BLEND**

GOOD FOR:

**▼** FILTER ☐ ESPRESSO

**CERTIFICATION:** 

HUMANITERRA RAINFOREST ALLIANCE