

OUR LABELS EXPLAINED

COUNTRY

Where the coffee is grown.

NAME

Can refer to the farm name, washing station, cooperative or even specific areas of a farm called tablons or lots.

PROCESSING

How the coffee cherry is processed after picking.

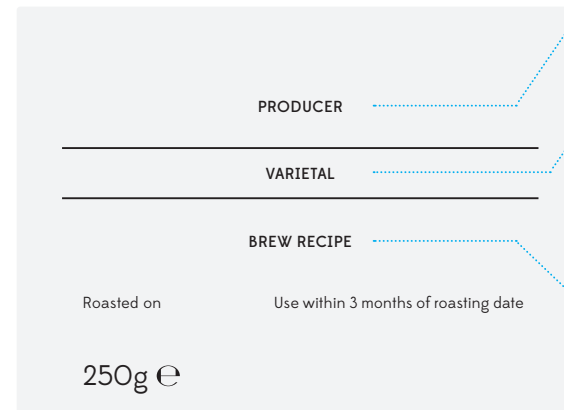
FLAVOUR

Three words that describe the coffee.

Front



Back



PRODUCER

The person, family or cooperative responsible for producing the coffee.

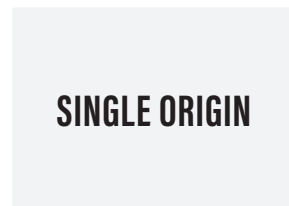
VARIETAL

The type of coffee plant, sometimes referred to as a cultivar.

BREW RECIPE

Our recommended brewing recipes for espresso and filter, adjust to suit your preference.

Label colours



COFFEE TYPE

Espresso Blend – Our espresso blends are developed using at least 2 coffees. Each component is selected to complement each other, carefully considering how the structure and characteristics work together. They are then blended during the roasting process to create a balanced profile that tastes delicious both with and without milk.

Single Origin – Refers to when we source coffee from one location. Our approach to sourcing these coffees is to break preconceptions of what incredible coffee can be, where it can grow or who grows it. We aim to explore new countries, discover new processing methods and work alongside producers to showcase an incredibly diverse range of flavour profiles across Central America, South America, Asia and Africa.

Decaf – Alongside our partners CR3 in Germany, we decaffeinate our own Direct Trade coffee from anywhere in the world, using the CO2 process that is chemical free and sustainable.

Special Edition – The pinnacle of speciality coffee. We are in a privileged position that our network of partners includes some truly world class producers. These Special Editions are a celebration of their skill. Offering crystal clear flavour and outstanding cup quality, they redefine just how incredible coffee can be.

FLAVOUR NOTES

We select three familiar words based on the SCA flavour wheel that we feel best describe the coffee. If the coffee is fruit dominant, we will select 2 fruit-based descriptors. If the coffee is sugar dominant, we will select 2 sugar-based descriptors. We always try relating one of the fruit-based descriptors to acidity.

2 fruit, 1 sugar:

Blackcurrant, lime, caramel

2 sugar, 1 fruit:

Milk chocolate, caramel, raspberry

PROCESSING

Coffee cherries are made up of several layers including fruit, mucilage and skin. After the cherries are picked, they require processing which involves removing the layers. This can be done in a number of ways and each process affects the final profile of the coffee. Below are the basic processes explained and some of the traditional profiles you'd expect from each.

Washed – Each layer of the coffee cherry is removed before the coffee is ready to be dried. This is done through de-pulping machines and fermentation tanks.

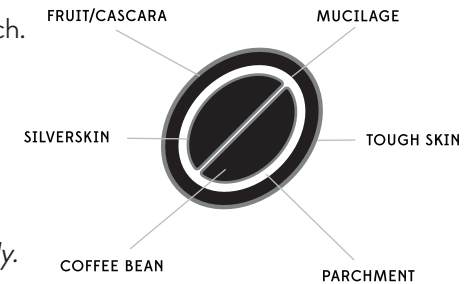
Crisp, clean and delicate. High acidity and light body.

Natural - Coffee cherries are picked then immediately dried with the fruit and mucilage surrounding the bean left intact. After a set amount of time, all of the outer layers of the dried cherry are removed in one step by a hulling machine.

Vibrant, fruit-like and bright. High sweetness and heavy body.

Pulped Natural (honey) – This process sits between washed and natural. The fruit is removed prior to drying, but the mucilage is left intact.

Rounded. Often with medium sweetness and medium body.



VARIETALS

Some of the most popular varieties that we showcase here at Origin: *Acaiá, Batian, Bourbon, Castillo, Catimor, Catuai, Caturra, Colombia, F6, Gesha, Heirloom, Javanica, Kent, Mundo Novo, Pacamara, Pacas, Pola, Ruiru 11, SL-28, SL-34, Tabi, Typica*

