

Organic Balinese Kintamani

Produced by smallholder farmers inhabiting fertile volcanic highland areas in the heart of the Indonesian island of Bali. Arabica plantings in the Kintamani highlands were destroyed by the eruption of Gunung Agung in 1963. This eruption caused the quantity and quality of Arabica coffee from Kintamani to drop significantly for almost 15 years. In the 1970's and 1980's, the government began a program to supply coffee seedlings to local farmers and now the growing area in Bali is estimated at 7,500 hectares. Traditional coffee farms are usually a monoculture, however the farmers do use shade trees such as Erythrina, Albizia, Tangerine, and Orange, which improves both yield and cup quality. Pesticides are never used on coffee farms in Bali, and all the fertilizers are 100% organic. The Subak Abians have been certified organic by the Control Union since 2008. Most Balinese farmers grow S 795 and USDA 762 varieties as recommended by the Government. These two varieties belong to the Typica family, although Catimor is also grown on a small scale to improve yields. There is also a fairly high percentage of Bourbon (B1) in Kintamani. The typical altitude is around 1200 meters, although many farms in the highest areas go up to 1600 meters. Under normal conditions the harvesting period begins in May or early June.

In July of 2009, we visited some of the Subak Abians that produce the wet-hulled "Blue Moon" coffee for us. Noticing the scarcity of groundwater due to the soil being so volcanic, the suggestion was made to try a full natural process as well. Given that raised beds were already being used for drying parchment, it was an easy step to use them for drying whole ripe cherry. They did a test separation of one table and sent us the sample. We cupped it and were so blown away we decided to take a chance on a full container.

Coffee farmers in Kintamani are strongly organized through Subak Abian (SA), a traditional structure of farmer organization in the upland areas of Bali. SA plays an important role not only in agricultural activities but also in religious ones. Founded on the Hindu philosophy of "Tri Hita Karana" (meaning the three causes of happiness), the philosophy is all about the relation of the individual to God, to other men, and to his environment. Each SA democratically establishes its own written rules, the so called "awig-awig", and also works to form village coops.

Coffee quality improvement at the smallholder level is not only a question of technology application, but also of social and economic awareness. To this end, a mediated partnership model has been developed to improve quality and to shorten the marketing chain from the farm gate to the exporter, thus ensuring a greater percentage of the FOB price gets back to the people who grow the coffee.

Organic Fair Trade Bolivian CENAPROC

CENAPROC Cooperative, led by the energetic Pedro Patana, has emerged as a superstar of Bolivian coffee and just keeps getting better every year. Comprising 85 Indigenous families, CENAPROC's farms cover 760 hectares of Andes mountain cloud forest slopes with natural shade ranging in altitude from 4000 to 6000 ft. Each family has an average of 9-10 hectares.

The Cenaproc Fair Trade Cooperative is a rare drug war success story, since the coffee is grown on land previously used for coca leaf production. They have won the Bolivian Cup of Excellence competition twice, and have been runners-up in the other years. From their drying station a few hours from Caranavi, they are producing glorious, sustainable 100% organic coffees of incredible quality and intensity.

Cupping Notes: Chocolate, Berries, Vanilla, Sweet, Rich Full Body

Organic Fair Trade Brazil "Coopervitae"

There are 155 organic growers in this fledgling cooperative, producing coffee on small shaded farms on steep slopes at an average altitude of around 1200 meters. The farms seem like a scene out of Nicaragua with small shaded multi-cultural plantings. Typically in Brazil the look of a coffee farm is large and only coffee is planted for miles.

The production is still fairly small and the coffee is delicious, so enjoy while it lasts!

Mission:

Education: The cooperative donates fresh fruit and vegetables to local schools, daycares and hospitals.

Productive Investment: Coopervitae financed a study of productivity, environmental conservation, input use and related issues.

Transportation Improvements: The cooperative contracts a truck to transport the coffee from the farms to the co-ops warehouse.

Cupping Notes: Richly sweet with caramel, hazelnut and creamy. Well balanced cup.

Organic Harrar FTO

From the Oromia Coffee Farmers Conglomerate. Founded in 1999 the OCFC is the largest Fair Trade coffee producer in Ethiopia having over 23,000 members. The coffee is grown in the southwestern rainforest of the country at over 5,000 feet.

Cupping Notes: Bright and fruity with deep, spicy flavor. Medium to heavy body, sweet aroma and chocolate finish.

Organic Fair Trade Honduran Marcala

Produced by the 256 member all female Coop, *The Asociacion Coordinadora de Mujeres Campesinas de La Paz*, this coffee is grown at an altitude of 1200 meters above sea level in the tropical mountain region of Sierra de La Paz, Marcala.

Preparation and Process: Natural fermentation and sundried on cement patios

Certification: Biolatina (organic)

Sweet, caramel, medium bodied

Organic Fair Trade Mexican “Union Ramal Santa Cruz”

This coffee is grown in the Sierra Madre range in Southern Mexico. Union Ramal Santa Cruz is a cooperative in the Chiapas state, near the cities of Tuxtla and Chiapa de Corzo.

Preparation and Process: Wet Process

Cupping Notes: This is a very bright, clean cup of coffee. There is a hint of apple in the cup and it has a toffee, honey aroma. Great cup of coffee!

Organic Fair Trade Nicaraguan “Aldea Global Jinotega”

Aldea Global (Asociación Aldea Global Jinotega) was founded in 1992 by 22 indigenous farmers in the mountainous region of northern Nicaragua. The Chorotega descendants formed the cooperative to promote sustainable agricultural practices that would help protect their environment and improve their quality of life.

Today, with almost 1,000 members, the association focuses on the growth of the cooperative by promoting efficient commercialization, solidarity, and alternative credit services, while maintaining a commitment to the environment. Aldea Global has also made gender equity a priority. Earning Fair Trade certification from Fairtrade Labelling Organizations International (FLO) in 2004 has helped Aldea Global achieve those goals

Cupping Notes: Dark cherry, chocolate, light citrus

Organic Fair Trade Peru “COCHEPAMPA”

Considered to be one of the best coffees of the Santa Theresa District of Peru, this coffee is grown at 1800 to 2200 meters.

This coffee has strong cocoa flavors, deeply rich and lingering.

Organic Fair Trade Sidamo Natural “Moredocofe”

Origin: Ethiopia

Region: Sidamo (Gizu Zone, Oromia)

Producer: Moredocofe Co-op

Altitude: 1600-2000 meters

Varietal: Heirloom

Processing Method: Fully Washed

Tasting Notes: Silky mouthfeel, clean with blueberry finish.

Ethiopia is the origin of coffee and the coffees from this area have extraordinary character – spicy, fruity, winey, peppery. This Sidamo has a very distinct blueberry character that reminds us of great blueberry muffins!

Conventional

Colombian Excelso Huila Valencia

The Valencia is actually a brand designation for this coffee and not the name of a farm. The coffee comes from the State of Huila and from a fairly large size farm and yet it has an excellent cup.

Cupping Notes: Nutty, with a hint of fruit and slighty bittersweet like brown sugar

Ethiopian Djimmah

This coffee grows in the Southeastern region of Ethiopia. Djimmah represents the bulk of the Ethiopian Coffee Export, about 50%. The Djimmah region is an area of multiple forest varieties from where the excellent coffee derive. Most of the coffee grows under thick forested areas.

Cupping Notes: Medium in body, this coffee has a rich mocha, fruity flavour.

Harrar

If you look at a map of Ethiopia, the capital city of Addis Ababa is right in the center of the country. Moving directly east, or towards the right of the map and the Indian Ocean, you will see a smaller city called Dire Dawa. This is where the Harrar coffee auction takes place and is where the Harrar Horse coffee from MAO is processed and packed for export. Between Addis Ababa and Dire Dawa lies the Great Rift Valley which bisects the Ethiopian Highlands. At an altitude of 4000-7000 feet, the Ahmar Mountain range on the eastern fringe of the Rift Valley is the heart of the Harrar growing region. The climate is very dry most of the year, although there is a wet season which stimulates the flowering between February and April, and the ripe cherries are harvested between October and January.

There are only a few large coffee farms in Ethiopia. Those which do exist are located in the southwest and were started during the time of communist rule in Ethiopia. These are still owned by the government, but now they are leased out to private growers. Harrar coffee, like most of the rest of the coffee production in Ethiopia, comes from very small family subsistence "farms." These farms came into existence in the 1930's after British, Italian, and Greek logging companies clear-cut the highland forest and people moved into the region to cultivate corn, beans, coffee, and qat, the mild stimulant which is now exported to Somalia and Yemen.

Coffee is just one of the crops cultivated by these family groups, and it is grown primarily to sell--- although Ethiopia is one of the few countries in which you will find farmers drinking the coffee they produce; it is an integral part of the culture. The average size of a farm is only one to two hectares, in some cases producing as little as five bags per year. Since coffee is indigenous to Ethiopia, many of the cultivars are very old. The "longberry" torpedo shaped beans are an example of these older varieties.

Besides Brazil, Yemen, and Ethiopia, there is not much in the way of full natural arabica among the other coffee producing countries. Since the Harrar region is very dry, (water is in very short supply most of the year) the traditional production has always been done via a sundried full natural style. The ripe cherries are dried on the ground or sometimes on a tarp if the farmer has one. The introduction of "raised bed" drying is something we are promoting, but it is not widely done that way yet. These farmers are very poor, so even the expense of the raised beds is not possible unless the screen is supplied. Of course we are willing to do this but getting them to all the farmers is a big challenge. There are few roads (none paved) which lead to the more remote growing areas. Once the cherries have been fully dried, many farmers still do the hulling with large wooden mortar and pestles, although MAO has several dry mills located throughout the area and encourages farmers to bring them whole cherry to minimize breakage and defects. While the production methods are undeniably basic, it is hard not to think that they are responsible for the unique flavor profiles one finds in a cup of Harrar.

Sumatra Takengon Fancy

Destined to be a classic, this Sumatran is a pulped natural which cups with the earthiness of an Indonesian and then surprises with a citrusy liveliness.

Cupping Notes: It has a smooth, rich body and deep, slightly earthy aromatics.

Yemen Mocca Sanani

Grown on the same mountain terraces that they have been using for 500 years, this coffee is a small bean with a powerful personality. Wild, exotic, deeply intense, fruity and winey. Natural processed and due to lack of funds, most Yemen coffee is naturally organic. This is one bean you won't forget.

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