

### **Brazil “Cerrado”**

Grown on the high dry savannahs of Brazil (the “Cerrado”) in the Minas Gerais, this coffee tastes like a great Brazil---soft, nutty, slightly chalky natural flavor.

### **Ethiopian Sidamo Guji**

Origin: Ethiopia

Region: Sidamo

Process: Washed

Altitude: 3280-6889 ft.

This is an exceptional coffee with a sharp but sweet acidity that is obvious from the first sip. The finish has strong lemon, tea-like notes with a full body. Great coffee!

### **Nicaraguan “Matagalpa”**

Origin: Nicaragua

Region: Jinotega

Varietal: Bourbon, Typica, Caturra

Processing Method: Washed

Altitude: 3940 ft

Sweet with notes of brown sugar and cacao, a lively hint of apricot and a lingering milk chocolate sweetness.

A quintessential Nicaraguan, delightful, balanced and sweet.

### **Panama “Boquete Classico”**

Origin: Panama

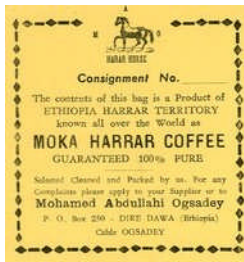
Region: Boquete

Varietal: Caturra, Typica

Processing Method: Fully Washed

Altitude: 4200 - 5000 ft.

An impressive coffee from the start to the finish. The cup starts with a bright, sweet lemon taste followed by a smooth, nutty and milk chocolate body. Balanced and full bodied all the way through.



## **Moka Harrar Longberry**

“If you think the Harrar Horse logo is popular here, you should see what it means in Ethiopia. Ogsadey’s reputation is legendary: first beginning as a truck driver, then becoming the first native African coffee exporter in Ethiopia, and ultimately, building a coffee empire which is famous throughout the county and the world.

He worked tirelessly to the end. In his eighties, retirement never occurred to him. Just a few years ago he invested in two big new warehouses. Hundreds of big rigs with the Harrar Horse logo are on the road. He took pride pointing out any new factories or new neon lights in Addis Ababa. He possessed a patriotic pride in his county; despite its poverty, he was ever optimistic.

Words cannot convey his demeanor and stature. His son Saad once said, “all of his sons have been to University, but none of us can hold a candle to him.” No one who ever met him would ever forget him. Tall, handsome, smiling, he dominated a room.” From Royal Cupping Notes, 2006

Our Harrar Longberry originates from Ogsadey’s company.

The Harrar Longberry is our most popular Ethiopian coffee. This coffee has a complex flavor, winery or fruit-like in flavor, heavy body, fair to light acidity, with hints of wildness or earthiness. The Longberry Harrar Horse has established itself as a staple among specialty coffees, as an espresso component, and as a stand-alone, varietal coffee. Rich, Syrupy, Floral, Blueberry, Dark Chocolate

## **Peru “Norte”**

Origin: Peru

Region: Cajamarca and Amazonas

Varietal: Bourbon and Caturra

This is a very aromatic bean that translates well in the cup. Creamy, smooth with a velvety feel on the tongue. There is a very slight sweet fruitiness.

## **Sumatra Mandheling Sidikalang Tabu Jamu**

If you want to know where the arabica growing areas are in Sumatra, it is easy to find them on a map using Lake Toba and Lake Tawar as reference points. Both lakes are located in the volcanic highlands of Northern Sumatra.

Origin: Sumatra

Process: Sun-Dried

Low acidity and heavy body, this complex Sumatra reminds us of some of our favorite Sumatrans from past years. It's rich in character with dark chocolate, syrupy, pepper, and earthy tones.

## **Tanzanian Ruvuma AAA**

Origin: Tanzanian, Mbinga District, Ruvuma Region

Varietal: N5, N39 Bourbon

Processing Method: Fully Washed, Sun-Dried

Altitude: 3940-5905 ft.

This is a great coffee with a citrusy, floral aroma. There is a distinct East African acidity and a nice sweet body.



## Yemen Moka Sanani

“Everyone has heard of mocha but few know the origins of the delicious coffee that connoisseurs treasure. Mocha originates from its name sake port city of Mocha located in the southernmost tip of the Arabian peninsula, now part of Yemen. Yemen Mocha is a dark, strong and sweet-tasting coffee that was discovered by the outside world in the 16th century. The fabulously wealthy Ottoman Sultans learned of Yemeni coffee and exported it to their capitol city, Istanbul, in burlap sacks labeled by their point of origin, Mocha.

Called *qahwah* in Arabic, the beverage became known as *qahvay* in Turkish, and as its popularity mounted around the rest of Europe, terms like café and coffee caught on.

Seeking the treasures of the East, like spices and fine coffee, Dutch traders set up exporting enterprises on the Red Sea in the 1600s. Bags labeled “Mocha” were soon making their way to Amsterdam and eventually to Parisian coffee shops, where mocha coffee became a sensation in the mid 1700s. This exceptional coffee became the drink of choice for French Enlightenment writers like Rousseau and Voltaire as well as royals like Napoleon Bonaparte and his fashionable and sophisticated wife, Josephine.

Considered one of the finest coffees in the world, Sanani coffee has been cultivated and processed in the same way for centuries, grown on mountain terraces and naturally dried. No chemicals are used in its cultivation “

*from the Sanani Coffee website*

This coffee is exotic, winey, fruity, spicy.....delicious!



## **Organic Bali “Kintamani”**

Origin: Bali

Region: Kintamani

Varietal: Bourbon, Typica

Processing Method: 100% Sun Dried, Natural

Altitude: 5570 ft

Organic

This coffee displays a super intense brandyish fruit that translates well into espresso or drip.

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 amonoculture, 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.

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 Bajawa Ngura Flores**

Origin: Indonesia

Region: Bajawa

Varietal: Typica, Catimor, Timor Hybrid, Unique Flores Varietal

Processing Method: Wet hulled

Altitude: 5500 ft. on slopes of the Inerie Volcano

Organic

The Flores coffee offers a low acidity, rich cup with hints of molasses, dark chocolate, vanilla and caramel. It has a nice nutty finish.

## **Organic Guatemalan “Asobagri”**

Origin: Guatemala

Region: Huehuetenango

Varietal: Caturra, Bourbon

Processing Method: Wet processing

Altitude: 4800 ft.

Asobagri is a group located in Huehuetenango, composed of 711 members, 352 certified organic members, 25 transitional organic and 247 conventional members. The group also includes 87 organic cardamom producers. Most of the members are indigenous Mayan that speak the dialect Q'anjob'al.

The group is spread over 30 small villages surrounded by the Cuchumatanes Mountains and the Maxbal forest reserve. Asobagri's mission is to strengthen the small farmers in the area, promoting and defending environmentally friendly, traditional coffee production by obtaining and maintaining their organic and shade certifications.

Sweet fruit aroma, pecan nut notes throughout, bright nippy acidity and clean finish

## **Organic Honduran Marcala**

Origin: Honduras  
Producer: COMSA (268 woman coope)  
Region: Marcala  
Varietal: Bourbon, Typica  
Processing Method: Washed  
Altitude: 4255-5577 ft.  
Fair Trade, Organic

One of the interesting aspect about THIS coffee, aside from being a sweet, carmel, medium bodied Honduran, are the growers themselves. This coffee was produced by an all female coop 256 member strong; The Asociacion Coordinadora de Mujeres Campesinas de La Paz

This coffee has all of the expected flavor notes that we have come to love about the COMSA coope coffee. A smooth chocolate start and a creamy nuttiness accompanied by sweet honey and lemon tones that make this cup perfect for that first morning brew!

## **Organic Fair Trade Mexican ISMAM Chiapas**

Origin: Mexico  
Region: Chiapas  
Varietal: Arabica  
Altitude: 4800 - 5400 ft.  
Fair Trade, Organic

In 1985, Mayan farmers from more than 100 rural communities in the diocese of Sierra Madre de Chipapas came together to form the cooperative indigenes de la Sierra Madre de Motozintia, or ISMAM. Theirs was an incredible effort to fight against the grinding poverty and exploitation threatening their families. They worked together to address their common needs for technical assistance, processing equipment and direct market access.

Pleasant sweet nutty aroma, chocolate notes, mild acidity and medium body

## **Organic Fair Trade Nicaraguan Rio Coco**

Origin: Nicaragua  
Region: San Juan del Rio Coco  
Varietal: Bourbon, Catura  
Altitude:  
Fair Trade, Organic

Chocolate, sweet aroma, citrus tones, honeyed, bright medium acidity, well rounded cup

## **Organic Peru “La Florida”**

Origin: Peru

Region: Chenchamayo

Processing Method: Fully Washed and Sun-Dried

Varietal: Typica, Caturra, Catimor, Pache, Bourbon

Altitude: 5575 ft.

Organic, Fair Trade

This cooperative was founded in 1966, desimated by the violent guerilla organization, “The Shining Path” in the 1980’s and now today has grown to over 849 members. The focus of the Fair Trade benefits for this coope are: education, productive investment, environment, health and women’s programs.

A gentle acidity, sweet flavor and medium body.

## **Organic Fair Trade Sidamo “Oromia”**

Origin: Ethiopia

Region: Sidamo

Processing Method: Natural Process

Altitude: 6300 ft.

Organic, Fair Trade



Medium body, long finish. This coffee is distinctly Ethiopian with the winery, fruity character and natural sweetness. We love this coffee!

## **Organic Fair Trade Sumatran Permato Gayo**

Origin: Indonesia; Sumatra

Region: Lake Tawa

Varietal: Typica

Processing Method: Wet Hulled

Altitude: 3600 ft.

This Sumatran has the familiar low acidity and rich body. Of interest in this coffee is the distinct dark chocolate and deep berry notes throughout the cup.