



# Offerings



## Espresso Blend



**Acid:** medium-high

**Body:** full

**Texture:** champagne mousse, syrupy

**Flavor Profile:** layers of flavor and texture starting with a sweet meyer lemon acidity, black cherry and marionberry fruitiness in deep tamarind chocolate liquor with spicy cardamom, clove and fresh tobacco mixed in. Bridging the gap between the old world and new with direct source relationships, high elevation coffees, and blending for balance in a complete espresso.



## Drip Blend



**Acid:** medium-low

**Body:** full

**Texture:** orange juice, velvet

**Flavor Profile:** Soft, light acidity but refreshing acidity; just enough to be present and provide for a clean finish. Hint of cherry flavor with lots of deeply caramelized sugar and chocolate. Slightly darker roast profile than our S.O. coffees to give a velvet mouth feel and weight without drying or going smoky. Intended as a well rounded everyday coffee. Directly sourced blend from 5 producers in El Cedral and El Cielito districts. Elevation range from 900 to 1200 meters. Bourbon, Pacas, and Lempira cultivars. Depulped, washed and sun-dried on raised beds and patios at the farms, parchment removal and sorting done at Beneficio.



## Decaf Blend



**Acid:** low

**Body:** medium-full

**Texture:** grape juice, powdery nutskin

**Flavor Profile:** simple and straightforward 100% Brazil Swiss Water Process™. Hinting of orange on the low mellow acidity, lots of caramel in a slightly gritty texture, little smoke and lots of chocolate. Utilitarian workhorse for drip, pour-over or as an excellent old world espresso.



## Brazil Carmo de Minas

Finca Canaan, Sergio Junqueira Dias

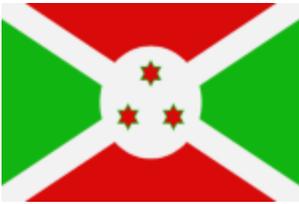


**Acid:** medium plus

**Body:** medium

**Texture:** soft, black tea with milk

**Flavor Profile:** aromas of tangerine and cocoa come through on the grind. In the cup, orange zest and lemon acidity are supported by complex layers of hazelnut truffle and toasted marshmallow. Farmers Sergio and Pedro are cousins and represent our primary relationship in Brazil. The blend incorporates natural processed coffee from Canaan and pulped natural from Condado. Yellow and red bourbon, catuai, and acaia cultivars. Elevation ranges from 1000-1250masl.



## Burundi Mikuba

Kayanza Province



**Acid:** high

**Body:** medium

**Texture:** sweet cream

**Flavor Profile:** sweet red seed fruits, cherry, and pomegranate. The acid profile also features some floral rose-hip adding to the juicy fruit. Ultra clean texture with a soft creamy body. The finish remains long and refreshing displaying all of the above traits. Direct relationship, Long Miles Coffee Project. Bourbon and Jackson cultivars, fully washed. Elevation of 1927 masl. Mikuba means "hill that cannot be divided." It was planted in 1933. The hill houses 232 farmers and is fairly remote, only accessible by "moto" or bicycle.



## Colombia Rose Bourbonne

San Adolfo, Huila



**Acid:** medium-plus

**Body:** medium

**Texture:** lemonade

**Flavor Profile:** A vibrant and complex coffee. Pink lemonade and fresh grapefruit are supported by elderflower, lime zest, and a subtle hint of pine. The finish is long, clean, and juicy. This unique lot of coffee is grown by farmer Segundo Delfin Lasso at finca El Diviso in the small town of San Adolfo. Washed and sun dried bourbon cultivar. 1520 masl.



## El Salvador

### El Manzano, Santa Ana



**Acid:** medium plus

**Body:** medium plus

**Texture:** clean orange juice, apple skin

**Flavor Profile:** Juicy sweet lime and orange acidity with a small hint of lime rind texture, caramel and peanuts in the middle, with plum and an interesting rooibos herbal character new to this season's harvest. Pacamara and Bourbon Cultivars, washed process. Elevations range from 1300 to 1550 meters at Finca El Manzano. The Beneficio is also located at the farm. Cuatro M is family owned, operated by Emilio Lopez Diaz. Relationship coffee since 2008. El Manzano is situated on the northern slopes of the Santa Ana Volcano.



## Guatemala Twi' Ha

### Huehuetenango



**Acid:** medium-plus

**Body:** medium

**Texture:** sweetened iced tea

**Flavor Profile:** A bright, clean, and easy drinking coffee. Sweet and juicy tangerine is supported by toffee and buttery caramel with bittersweet bakers chocolate on the finish. Finca Twi' Ha is a small 5 acre farm which has been owned and operated by three generations of the Gomez family. This coffee was washed processed using natural spring water from the farm. Pache verde, caturra, and bourbon cultivars. 1550-1900 masl.



## Honduras Benigno Mejia

### Las Flores, Santa Barbara



**Acid:** high

**Body:** medium plus

**Texture:** mainly clean and juicy, pepper finish Flavor

**Flavor Profile:** sweet juicy peach and tropical fruit . Bright sweet acidity gives it a long and mouthwatering finish. An aromatic of fresh cut dry cedar shows in the middle followed by a spicy but subtle cayenne pepper on the finish . This coffee is exclusively ours. Bourbon and Pacas cultivars, Las Flores ranges from 1570 to 1700 meters. Benigno Mejia, producer. Depulped, washed and solar bed dried on his property.



## Yemen Al Ghayoul Hajja Region



**Acid:** medium plus

**Body:** medium

**Texture:** cream

**Flavor Profile:** Complex coffee highlighted by bright and sweet flavors of strawberry jam, red apple hard candy, and fresh vanilla bean. Subtle hints of cinnamon and milk chocolate come through on the finish. Sourced from Rayaana Mill, a tiny group with the intent of bringing this exotic and often volatile coffee to the world. Historically, microlots have not been available from Yemeni producers due to lack of interest. Rayaana is empowering these individual producers by forging relationships, processing their small lots, and exporting them independently. Elevation of 1675-1755 masl, heirloom typical varieties. Traditional natural patio drying followed by washing after depulping.