



CENTRAL AMERICA

Costa Rica Harmonia

Costa Rica is the coffee we envision when we close our eyes and think of Coffee. It doesn't swing to wild Ethiopia-like floral notes, isn't screamingly acidic like a top Kenya, and it won't coat your tongue in velvet like Sulawesi. Costa Rica is coffee incarnate, rich body balanced with appropriate acidity and a bit of toasted marshmallow sweetness up front.

We've chosen to blend coffees from two different regions: Tarrazu (rich body, nice deep acidity) and Valle Central (moderate body & acidity, sweet and clean). What do you get? Harmony.

Guatemala

Over the past couple years we've worked to define and then refine our Guatemalan profile. What we didn't want: murky, pungent fruit, inconsistency. What we did want: sweet, clean, good acidity, solid cups.

First we needed to select regions, and turned to Fraijanes and Mataquescuintla, as well as San Marcos and Esquipulas. Then we looked to farms and mills that could hit the mark, producers such as Finca El Cascajal and Finca La Igualdad.

If you really must know:

- Varietals are Catuai, Caturra and Bourbon.
- Elevation is 1300-1650 MASL.
- Sun-dried on patios.

Clean, lemony, sweet, hint of graham cracker, chocolate if you push the roast. Good stuff.

Honduras Fair Trade Organic Capucas

If only all the coffee in Honduras was like this. Sweet, clean, lovely cocoa and apricot flavors. Here's the CV:

Capucas is located in the west of Honduras, near Celique National Park. This cloud-forest park is home to ocelots, jaguars, and pumas. Bring cat treats!

As for the coffee: primarily caturra, grown at 1400-1600 meters above sea level. Did we mention the soil? Great soil, lovely climate. Coffee has been farmed here since the late 19th century, and in the 1960's the primary crop (tobacco) was replaced with more coffee. Cooperativa Cafetalera Capucas Limitada (COCAFAL) was founded in 1999 by the great-grandson-in-law of the original Capucas farm owner.

Want more information? Visit mycapucascoffee.com



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Mexico Dulce

Can you name the top ten coffee-production nations? Mexico is on that list. It has been for a really, really long time, consistently producing more than Guatemala, and way more (about 250%) than Costa Rica. Still, you don't see it on too many menus.

This is a new offering for us. We've been producing Organic and Fair Trade Organic Swiss Water Decaf Mexican coffees forever; lately it occurred to us that conventional Mexican coffee is so versatile (and reasonably priced) that we should add it to our roster.

What we use: nice clean coffee from Huatusco and Chiapas.

What you get: a sweet, clean, approachable cup. This is a great mild cup and an awesome blend component.

Mexico

Both Organic and Fair Trade Organic offerings here, too. High Grown EP only need apply. Typica, caturra and bourbon predominate. Chiapas and Oaxaca provide most of coffee. Sweet! Like Kona without the leis. Floral, citrusy, happy coffee.

Our Fair Trade Organic Mexican coffee comes from cooperatives such as Federacion Indigena Eciologica de Chiapas (FIECH), Agroproductores de Escuintla, and the truly unpronounceable Uapeís Tzijib Babi.