



SOUTH AMERICA

Brazil NY 2/3 17/18 SSFC Cerrado

Way down among Brazilians
Coffee Beans grow by the billions
So they've got to find those extra cups to fill
They've got an awful lot of coffee in Brazil

Brazilians consume a ridiculous amount of coffee – close to 20 million bags a year and growing – second only to the US. Fortunately for us, what they consume is mostly Conillon Robusta and lower-grade Arabica.

We recently upgraded the specs for our Decaf Brazils, now using only 17/18 Strictly Soft Fine Cup (SSFC). The 17/18 screen size has a far more consistent flavor without the pungent fruit notes that can turn up in smaller-bean Brazils (an indication of varying bean maturity). We have selected Cerrado for the region and cup profile – mild and sweet, great body – nice on its own, but also versatile in blends, as an espresso component, or for flavoring.

Colombia Excelso La Encantadora

Last I saw, the list of registered coffee exporters in Colombia numbered well over 300. The problem is getting decent and consistent coffee from them. Smaller ones are at the mercy of whatever parchment producers bring in the door, and larger ones tend to focus on the number of containers more than the quality of what's inside. We've narrowed our partners down to a select group of very experienced, quality-focused shippers who understand what we expect, and they deliver!

Classic Colombian: good body, balanced acidity, and a rich, sweet, lingering finish.

Colombia Supremo 17/18

Larger (duh!) than our Excelso, similar backstory, similar character with a touch of walnut & caramel.

Peru

let's float down to Peru
In llama land there's a one-man band
And he'll toot his flute for you

Again with the Organic and Fair Trade Organic, and occasionally Rainforest Alliance too! Sturdy cups, deep flavor with moderate acidity. Cocoa aroma and almond in the finish. Our Fair Trade Organic Peru comes from a wide variety of cooperatives, including APROCASSI, Casil, Cenfrocafe, COCLA, Coicafe, and Naranjillo.