



COFFEE INFO & TASTING NOTES

All of our coffees are certified Fair Trade.
 95% of our coffees are also certified Organic.

We only source uncertified organic coffees when organic certified coffee isn't available or under development in the producing country.

SINGLE ORIGINS					
COUNTRY	REGION	ROAST	ACIDITY/BODY	GENERAL TASTING NOTES	OTHER POINTS OF INTEREST
AFRICA					
Ethiopia	Yirgacheffe	Medium	Acidity: High Body: Low	<ul style="list-style-type: none"> Bright citrus Floral Wine-like 	Ethiopia is the birthplace of coffee!
Ethiopia	Sidamo	Medium	Acidity: High Body: Low	<ul style="list-style-type: none"> Bright citrus Grain Dry earth 	
SOUTH AND CENTRAL AMERICA					
Mexico	(rotates)	Medium	Acidity: Medium Body: Medium	<ul style="list-style-type: none"> Light bodied Toasted corn/nut Light Citrus 	
Nicaragua	(rotates)	Medium	Acidity: Medium Body: Medium	<ul style="list-style-type: none"> Light citrus Nuts Caramel 	
Honduras (Medium)	Cafe Solar®, Yoro	Medium	Acidity: Medium Body: Medium	<ul style="list-style-type: none"> Syrupy texture Earthy Light citrus Hazelnut Toasted nuts 	Our Flagship coffee! 1 st coffee in the world to be processed using solar energy + grown in a sustainable agroforestry system that is reforesting the region. (See our website for more info)
Honduras (Dark)	Cafe Solar®, Yoro	Dark	Acidity: Medium-low Body: Medium-high	<ul style="list-style-type: none"> Syrupy texture Earthy Hazelnut Toasted nuts Chocolate 	
Colombia	(rotates)	Medium	Acidity: Medium Body: Medium	<ul style="list-style-type: none"> Sweet Toasted nut Caramel Chocolate 	

Guatemala	(rotates)	Medium	Acidity: Medium Body: Medium	<ul style="list-style-type: none"> • Chocolate • Cocoa nibs • Spice • Fruit • Tobacco 	
Peru	Penachi	Medium	Acidity: Medium Body: Medium	<ul style="list-style-type: none"> • Sweet • Caramel • Mild fruit 	
EAST ASIA					
Papua New Guinea	(rotates)		Acidity: Low-medium Body: Medium-heavy	<ul style="list-style-type: none"> • Toasted cane • Floral • Wood/Bark • Heavy earth 	
Sumatra	(rotates)		Acidity: Low Body: Heavy	<ul style="list-style-type: none"> • Wet earth • Grass • Chocolate 	
DECAF					
Peru (Swiss-Water Processed)	Penachi	Medium	Acidity: Medium Body: Medium	<ul style="list-style-type: none"> • Nutty • Woody • Dry earth • Bittersweet chocolate 	The Swiss Water process uses water to decaffeinate the beans rather than using methylchlorine (a chemical used in dry cleaner solution)

BLENDS				
	ROAST	ACIDITY/BODY	GENERAL TASTING NOTES	OTHER POINTS OF INTEREST
Joe Bold	Dark	Acidity: Low Body: Heavy	Buttery, distinct, dark flavour with a long, slow finish.	Our darkest roast!
Climate Change Blend	Medium	Acidity: Medium Body: Medium	A light, yet silky mouthfeel with a bold, dark chocolate flavour and underlying notes of dry earth and plantain. Overall, a delicious blend with exceptional balance and lots of sweetness.	An activist blend containing 50% Cafe Solar® + 50% other amazing origins. This freshly roasted coffee blend is conserving forests & sequestering carbon!
Espresso Blend 'X' (our house espresso)	Medium-light	Acidity: Medium-high Body: Medium	Bright, rich and full with hints of fruit and honey and a long, smooth finish.	

