

MONMOUTH

COFFEE COMPANY

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WHAT WE DO

We source and roast coffee from single farms, estates and cooperatives. When we taste a coffee that we like, we want to know where it comes from and who grows, picks and processes it. We travel extensively throughout the year, visiting the producers and cooperatives with whom we currently work and looking for interesting varieties of coffee and new farms from which to buy. During these visits we talk to farmers and cooperative members, learning more about the coffee they grow and process and the challenges that they face. We then look to establish a relationship with the grower and exporter of that coffee. We believe that where such a relationship exists, quality, quantity and price requirements can be discussed in an open and equal way. We see this as sustainable, fair and equal trade.

OUR HISTORY

We started roasting and retailing coffee in 1978. At the beginning we roasted in the basement of our shop on Monmouth Street, Covent Garden, using rather old-fashioned, direct-flame machines, first a small UNO and then a 1930s Whitmee. Almost thirty years later in 2007, having opened another shop in Borough Market and outgrown our basement in Covent Garden, we moved into three converted railway arches in Bermondsey where we installed two Petroncini roasters. And now after ten years, we are moving our roasting site again, just a little further east to Spa Terminus in Bermondsey where we are converting five arches into a roasting, tasting and office space. In the new roastery we have installed two roasters from Loring in California, USA. Loring roasters combine air roasting technology with energy efficient design. We will be moving to the new site over the next few months.

NEWS

El Chinito (Costa Rica) and Konyu (Kenya) are available for sampling. Sítio do Denizar Douro (Brasil) and La Piragua (Colombia) will be arriving soon.

SOUTH AMERICA

Sítio do Sávio Lopes

BRASIL

Montanhas do Espírito Santo

Catuaí

Pulped Natural Process

Domingos Sávio Lopes

Dark chocolate and plums with medium acidity and body

This is our first year of buying coffee from this area of Brasil for quite some time! The Montanhas do Espírito Santo is a unique area in the South-Eastern part of Brasil - the farms here are much smaller than in other regions in the country and the coffees are grown and processed in a similar way to the farms in Central America. With the help of our old friends at Bourbon Specialty Coffees (bourboncoffees.com.br), great coffee from these farms is now being identified and buyers found who are willing to pay a premium for the quality. Domingos Sávio Lopes was born and raised at the farm and learnt coffee growing and processing from his father and family. Domingos also grows clementines and avocados for the local market.

Sítio do Denizar Douro

BRASIL

Montanhas do Espírito Santo

Catuaí and Catucaí

Pulped Natural Process

Estevão Denizar Douro

Arriving soon

This coffee from Sítio do Denizar Douro has come through the quality program from Bourbon Specialty Coffees (see Sávio Lopes). Estevão has been a coffee farmer since he started working, and learned from his family how to care for coffee and other crops including tomatoes, cabbages and yam. Estevão has also learnt how to roast coffee and has his own roaster on which he roasts part of his crop. This roasted coffee is sold in the local markets.

Sítio Senhor Niquinho

BRASIL

Carmo de Minas

Yellow Bourbon

Pulped Natural Process

Luiz Paulo Dias Pereira Filho

Dark chocolate and toasted almonds with low acidity and medium body

Luiz Paulo Dias Pereira Filho is a partner in Carmo Coffees - the exporter in Brasil with whom we work. Luiz Paulo and his cousin, Jacques Pereira Carneiro, decided to start Carmo Coffees in order to help the family farms find international buyers and establish Carmo de Minas as one of the best coffee-growing areas of Brasil. In recognition of Luiz Paulo's efforts over the years his grandfather bequeathed to him Sítio Senhor Niquinho. Please see carmocoffees.com.br for more information about the farm and photos of the coffee processing.

Finca de Esteban Quispe

BOLIVIA

Colonia Llusta, La Paz

Caturra and Typica

Traditional Washed Process

Esteban Quispe

Caramel and stone-fruit with subtle acidity and creamy body

Esteban Quispe has grown a terrific coffee again this year and we are delighted that it has arrived and is available for sampling. The Llusta region has been devastated by Roya and as Esteban's neighbour has been greatly affected, Esteban has taken extreme measures to keep the Roya at bay. These include heavy pruning to keep air-flow between the trees moving, as well as planting his new areas with generous spacing which increases the amount of light into the foliage. Roya thrives in dark and humid conditions so any way these can be reduced is beneficial. In addition to managing the farm, Esteban Quispe works with Agricafe (agricafe.com.bo) on the Sol de Mañana program. The program provides agricultural and market assistance to farmers in the region.

Finca La Piragua

COLOMBIA

Vereda Los Olivos, Huila

Caturra

Traditional Washed Process

Alexander Vargas Osorio

Arriving soon

We have been buying coffee from La Piragua for four years now and selected this lot alongside San Isidro while we were in Huila for our competition (see Altamira) last year. Alexander Vargas Osorio started working in coffee at a very young age. He was taken in by Octavio Rueda from El Mirador and given the opportunity to learn coffee growing and processing and earn along the way. Alexander then left Octavio's farm when he was eighteen and worked for his in-laws for a few years before buying La Piragua. Octavio continues to be his coffee mentor and is now godfather to one of his sons. In the last year, Alexander has been updating and extending his coffee drying area and system. Traditionally in this area, coffee is dried under poly tunnels which whilst protecting the coffee from rain can unfortunately sometimes cause the coffee to over-dry. Last year, Alexander experimented with drying tables and this year he has extended these upwards. When coffee first comes from the washing tanks it is put onto the first level and as it dries it is moved up to the next level when it has lost a lot of moisture and won't drip onto the coffee below. The drying tables ensure good ventilation around the coffee and a steady drying rate; it is believed this helps to keep the sweetness in the coffee. By the time the coffee is at the highest level it is dried to the correct moisture content and then bagged up ready for sale.

Finca San Isidro

COLOMBIA

El Libano, Huila

Caturra and Castillo

Traditional Washed Process

Alirio Aguilera Ospina

Stone fruit and caramel with medium acidity and syrupy body

Alirio Aguilera Ospina has produced another outstanding coffee this year. We tasted this year's crop during our competition in Huila (see Finca Altamira) and because of Alirio's repeated success in our event we have bought this coffee separately. This means that Alirio receives the same premium as the competition winners and we are guaranteed a larger amount of coffee than the standard competition entry. Finca San Isidro is a fairly small farm with eight of its eight and a half hectares planted with coffee. Alirio has worked hard over the years to get his farm to this size, buying bits and pieces of land around his farm as they have become available. One of his proudest moments in coffee farming was winning the Cup of Excellence Colombia North competition in 2013. During the ceremony another San Isidro farm from Huila was announced in sixth place and Alirio mistook it for his farm until the farmer's name was called out. He was completely delighted when his own name was finally announced in first place. San Isidro is the patron saint of farmers and is a popular name for farms in Spanish. We have another San Isidro arriving from El Salvador later in the year.

Finca Altamira

COLOMBIA

San Agustín, Huila

Caturra and Castillo

Traditional Washed Process

Sergio Buesaco and Fabio Buesaco

Redcurrants and lychees with fresh acidity and medium body

Finca Altamira is the 3rd coffee to arrive from the competition we held in Huila, Colombia at the end of last year. We hold annual competitions in Huila and Nariño and we are delighted with the new coffees arriving from our latest event in Huila. During the competition we invite farmers to submit samples and we then spend four weeks hulling, sample roasting and tasting all of the coffees, culminating with a presentation and award ceremony. The premium paid to all the winners helps to pay off mortgages, build new houses and invest in farm maintenance and equipment. This year, Sergio and Fabio have invested in new fermentation tanks and other improvements to the farm and their homes.

CENTRAL AMERICA

Finca Las Lajas

COSTA RICA

Poas Volcano, Central Valley

Caturra

Perla Negra - Natural Process

Familia Chacón

Organic Certification GB-ORG-04

Dried tropical fruit with pineapple acidity and syrupy body

The Natural method is the most simple way to process coffee cherry but very difficult to perfect. Fortunately Francisca and Oscar are experienced and dedicated farmers and they have produced another delicious natural coffee this year - full of juicy fruit flavours. Perfectly ripe cherry is selected specifically for this lot of coffee and then spread onto screens to dry for a few days. The drying cherry requires constant attention to make sure that it is losing moisture evenly and slowly. If the cherry dries too quickly the beans can be damaged, but it must also be protected from rain and high humidity as water-damage can lead to problems in the cup as well. When all the care and attention pays off the end cup of coffee is an interesting mix of ripe fruit flavours and intense sweetness. Francisca and Oscar have been experimenting with perfecting their Natural Process (which they call Perla Negra) for some years now. They usually select cherry from a specific area of the farm which has a particularly full and even maturation. They have also been experimenting with the types of screens they use to dry the cherry including the colour of the material used to cover the cherries overnight and also the optimum amount of drying time. This obviously changes every year depending on the quality and quantity of the harvest. All of their experiments are correlated with how the coffee tastes once it has been roasted and cupped, so that any improvements that are made can be repeated next year.

Finca El Chinito

COSTA RICA

La Legua de Aserri

Híbrido Centroamericano

Mechanical Washed Process

Henry Gutierrez Mora

Marmelade and honey with citrus acidity and juicy body

Henry Gutierrez Mora bought El Chinito seven years ago to add to the family farm that his father and grandfather before him owned and managed. El Chinito was used for cattle and over the last few years Henry has planted just over half of its six hectares with coffee and plans to plant the remaining sections over the next few years. Coffee from El Chinito is processed using the mechanical washed method. The coffee cherry is sent through a pulper and demucilager which removes the skin and most of the mucilage (fruity pulp) from the parchment-covered bean. It is then dried on raised platforms until reaching the desired humidity levels. The coffee is then hulled, graded and bagged before shipping.

La Divina Providencia

EL SALVADOR

Canton Palo de Campana

Orange Bourbon

Traditional Washed Process

Roberto Samuel Ulloa Vilanova

Yellow cherry and persimmons with medium to bright acidity and medium body

Roberto Samuel Ulloa Vilanova bought La Divina Providencia nine years ago. When Roberto took over the farm the land and trees were in poor condition having been abandoned in previous years because the extremely low coffee prices at that time drove the farm out of production. Since buying the farm, Roberto has rejuvenated the land and the trees, planted 8000 Bourbon and Kenya trees on an additional area, and installed a complete wet-process mill and drying screens. Roberto uses a tree-training method called 'parras' where the leader branch from a pruned trunk is bent almost 90 degrees and four lateral branches build the structure for future growth. This method is used to improve the productivity and longevity of the tree. We have bought two lots from Roberto this year. The first to arrive is this Orange Bourbon and we have a Red Bourbon to follow later in the year.

Finca Malacara A

EL SALVADOR

Apaneca - Ilamatepec

Red Bourbon

Traditional Washed Process

José Guillermo Alvarez Prunera &

Maria Alvarez De Murray

Mandarins and caramel with yellow-cherry acidity and medium body

Malacara translates as 'bad face' which is an incongruous name for such a wonderful farm. Finca Malacara was established by Rafael Alvarez Lalinde. Coffee has been grown on this farm since the 1800s and it has been owned and managed by the Alvarez family since 1889. As the farm has been passed down through three generations it has been separated into three farms, Malacara A, B and C. José Guillermo Alvarez Prunera and Maria Alvarez De Murray have grown another fantastic crop this year despite continuing difficult circumstances. Unfortunately during the last few crops the farm was affected by Coffee Rust Disease (a fungus which attacks the foliage) which has reduced the amount of coffee the trees produced. This year, the trees continue to recover but are not back to their usual level of production. It takes a number of years for a coffee farm to recover from an attack of CRD however we are pleased to be able to say that Malacara is making progress and we wish them the very best for next year's crop. Please visit malacara.net for more information about the farm.

Finca Las Nubes

GUATEMALA

Esquipulas

Catuaí

Traditional Washed Process

Don Fabio & Doña Sonia Solís

Milk chocolate and citrus with medium acidity and body

Don Fabio and Doña Sonia have been growing coffee at Las Nubes since the late 1980s. The farm is in the isolated area of the El Trifinio mountains where Guatemala meets Honduras and El Salvador. The coffee is grown at high altitude and because of the mild day temperatures and cool evenings the coffee develops and matures slowly, resulting in a clean and sweet cup. The farm today is one of the most beautiful in Guatemala but when Fabio and Sonia bought the farm it was derelict, with every part needing repair and rejuvenation. Over the years new trees have been planted, a tree nursery established, workers' houses and the main house built and roads created with some dynamite and backbreaking work. Fabio and Sonia also built a new micro-mill where the coffee is pulped and washed before being sent for drying. Fabio and Sonia work as a team to bring in and process the coffee harvest. Fabio is in charge of the farm, picking and processing. Sonia takes care of growing food, rearing livestock and cooking for the workers, in addition to driving the freshly processed coffee every day to the main patios for drying in Padre Miguel. This journey through mountainous terrain in full off-roading territory is not easy. We have been buying coffee from Las Nubes for a number of years now and we are pleased to have the new crop on the counter.

AFRICA**Guji Uruga**

ETHIOPIA

Uruga Woreda

Local Varietals

Traditional Washed Process

Uruga Coffee Mill

Black tea and citrus with fresh acidity and zesty body

The Uruga Coffee Mill is located in the Guji district of the Sidamo zone where the coffee is grown at exceptionally high altitude; many of the farms have wild-sown coffee at 2200m. The coffee is processed at Uruga using the Traditional Washed Process (see Konyu) with an exceptionally long fermentation time of 36 to 48 hours. The parchment-covered coffee is then sun-dried on raised screens which are covered during the heat of the midday sun and covered again overnight to protect the coffee from dew.

Suke Quto

ETHIOPIA

Oromia Region

Kurume and Welicho

Traditional Washed Process

Tesfaye Bekele

Organic Certification GB-ORG-04

Available for sampling

Suke Quto is an organic farm in the Oromia region of Ethiopia. This farm started small, with five hectares planted with coffee and grown under an established forest canopy. The farm now has 221 hectares of coffee and another 150 small-holding farmers deliver their coffee to the farm for processing. Suke Quto is a great example of a farm working with an importer (Trabocca) to lift the quality of their coffee and improve the livelihoods of the smaller farmers around them. Importers and brokers are often derided as 'middlemen' in coffee supply chains, but without companies like Trabocca, we wouldn't have access to Suke Quto and the farm wouldn't have access to the international specialty market where premiums are paid for quality coffee and support is given for improvement.

Konyu

KENYA

Kirinyaga District, Central Province

SL28 and SL34

Traditional Washed Process

Kabare Farmers Cooperative

Arriving soon

The Konyu Coffee Factory is a coffee processing station in the Kirinyaga District of the Central Province. The Kabare Farmers Cooperative was established in 1962 and has 1271 members. In addition to coffee, the farmers grow macadamia for their families and the local markets. During the harvest, the farmers' cherries are picked and transferred to presorting mats or tables where unripe and damaged cherries are removed before a soaking stage which enables the removal of immature cherries. Immature cherries float and can be easily separated from the mature coffee. The remaining cherry is then sent through a pulper where the skin is removed and the resulting parchment-covered coffee, complete with its mucilage (sticky covering), is soaked in water tanks. The soaking enables the mucilage to ferment and detach from the coffee. The parchment-covered coffee is then washed (hence the process name) with fresh water, sent through water channels for grading (the sinking coffee is considered the sweetest) and then dried on raised screens before final milling and removal of the parchment. Most of the coffee grown in this area is of the SL28 and SL34 varietals. Both cultivars have Bourbon and Moka heritage and are named after the laboratory that promoted their wider distribution in Kenya during the early 20th century - Scott Laboratories, now the National Agricultural Laboratories of Kenya.

ASIA - PACIFIC**Raja Batak**

INDONESIA

Lake Toba, North Sumatra

Various Cultivars

Semi-washed Process

North Sumatra

Fresh pipe tobacco and spice with herbaceous acidity and medium body

Raja Batak comes from the western Lake Toba region in the north of Sumatra. This shipment has been processed using the semi-washed method where the sugary layer of fruit (mucilage) is washed off the parchment-covered coffee immediately after the cherry skin is removed. The initial drying period is done at each farm before the coffee is sent to the local processors who remove the parchment; this is done while the moisture level is still high in comparison to methods in other countries. The coffee then goes through a second stage of drying before being graded and prepared for shipment. During this harvest there has been unseasonable rain and high humidity which has been problematic for the ripening, processing and drying. The coffee this year has more fresh spice notes and herbaceous acidity than last year.

FOR ESPRESSO

MONMOUTH ESPRESSO
*Toasted almonds with smooth body
 and balanced fruity acidity*

We currently use Santa Lucia (Brasil) as the base of the espresso, adding Lo Mejor de Huila (Colombia) for high notes and complexity, and Las Nubes (Guatemala) for cocoa notes.

ORGANIC ESPRESSO
 Organic Certification GB-ORG-04
*Floral and sweet with fruity length
 and cocoa aftertaste*

Our organic espresso is a combination of our certified coffees from Suke Quto (Ethiopia), Las Lajas (Costa Rica) and El Pastoral (Nicaragua).

DECAFFEINATED

Decaffeinated Finca El Pastoral
 NICARAGUA
 Los Cipreses, Jinotega
 Caturra and Catuai
 Traditional Washed Process
 Mountain Water Decaffeination
 Juan de Dios Castillo Arauz
 Organic Certification GB-ORG-04
*Dates and caramel with soft acidity
 and medium body*

We chose this coffee from El Pastoral for decaffeination because its body and balance are crucial to producing a full-flavoured decaffeinated coffee. We sent it for decaffeination to Descamex who use the Mountain Water Process. This is the second year we have bought coffee from El Pastoral and we are delighted to be using their non-decaffeinated coffee in our Organic Espresso and to have this decaffeinated shipment available on the counter. Juan de Dios Castillo Arauz is an agronomist and worked on his father's farm before working at a local cooperative. Juan left his job in 2004 to fulfil a life-long dream of having his own coffee farm; growing and processing coffee in his own way as he had imagined he could. The farm was already organic when he bought it and since taking over Juan has managed to triple his production by good management and control of the available shade. We look forward to visiting the farm again this year.

SUGAR

Whole Cane Sugar
 COSTA RICA
 Tayutic Valley
 Assukkar S.A
 Organic Certification GB-ORG-04
Caramel and molasses

Producing this organic, whole-cane sugar is an amazing process which involves a huge amount of manual work. The sugar cane is cut and delivered to the ingenio (like a coffee beneficio but for sugar) where the cane is fed through a series of crushers which separate the juice from the fibre. The used cane fibre is dried and later used as fuel in the furnaces that heat the boilers. The sugar juice then goes through a series of boilers, each time losing more water and becoming thicker in consistency and darker in colour. In the last boiler (made in Glasgow 1944) the sugar becomes 'honey' – as it changes form it changes name – by slowly simmering and reducing until it is a thick consistency and caramel colour. At the critical moment the honey is let out of the boiler and into big vats where men with large metal paddles mix it, releasing the heat and the last of the water. This mixing continues until the honey dries into a crumbly mass of 'dulce' – the specific name for this type of sugar.

