

MONMOUTH

COFFEE COMPANY

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

La Bolsa (Guatemala), Capetillo (Guatemala) and Aroresa (Ethiopia) are available for sampling. Our shipments from this year's Central American crops are on their way with Malacara A (El Salvador) and Las Lajas (Costa Rica) arriving soon.

SOUTH AMERICA

Sítio Grota São Pedro

BRASIL

Carmo de Minas

Bourbon and Catuaí

Pulped Natural Process

Claudio Carneiro Pinto

Organic Certification GB-ORG-04

Pecans and chocolate with low acidity and medium to full body

Claudio Carneiro Pinto and his siblings inherited the land which became Sítio Grota São Pedro in the 1960s. In the early 2000s the farm was split, with each brother taking a piece of the farm for growing coffee in their own way. Claudio decided to grow and process coffee organically and over the years has bought the other brothers' land and established his own larger farm. During this time, Claudio has focussed on producing high-quality, specialty coffee and has been rewarded with places in the Cup of Excellence competitions in Brasil.

Fazenda Santa Inês

BRASIL

Carmo de Minas

Yellow Bourbon

Honey Process

Francisco Isidro Dias Pereira

Cocoa, prunes and hazelnuts with low to medium acidity and full body

Santa Inês is part of the Sertão Group and in addition to its 75 hectares of coffee it has 140 hectares of native forest and grazing for their Girolando cattle. Francisco Isidro Dias Pereira has five varieties of coffee planted on the farm: Yellow Bourbon, Red Bourbon, Yellow Catuaí, Acaí and Mundo Novo. We chose the Yellow Bourbon for its cocoa sweetness and toasted hazelnut flavours. This shipment has been processed using the Honey Process, a derivation of the Pulped Natural Process, during which the cherry skin and fruit are removed and the sticky parchment-covered beans are left to dry naturally. Honey refers to the amount of mucilage (sticky pulp) left on the beans as they dry. The final stage is the removal of the dried parchment before the coffee is graded, bagged and shipped to the UK. Please see carmocoffees.com.br for more information about the farm and photos of the processing.

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 El Fuerte

BOLIVIA

Santa Cruz, Samaipata

Caturra

Traditional Washed Process

Fincas Buena Vista, Agricafe

Caramelised citrus and milk chocolate with low acidity and medium body

Finca El Fuerte is one of Agricafe's farms in the Samaipata region. Agricafe is the processor and exporter we work with in Bolivia. They started their farm project, Fincas Buena Vista, to help develop the new coffee growing area in Samaipata - a region they believe to have potential for specialty coffee. Agricafe have five farms in this area which they are planting with Caturra, Bourbon and Gesha varieties. This is the second year we have had coffee from El Fuerte and we are pleased with its caramelised mandarin sweetness.

Finca El Cielo

BOLIVIA

Illimani

Caturra and Typica

Traditional Washed Process

Celia Condori

Butterscotch and mandarins with soft acidity and medium to creamy body

Celia Condori bought El Cielo (The Sky) in 2011. The farm was offered for sale from one of her colleagues at Agricafe (see El Fuerte) where Celia used to work. She is now a full time coffee farmer with two farms and is part of Agricafe's Sol de Mañana program. The program provides agricultural and market assistance to farmers in the Caranavi region with the aim to provide farmers with agronomy training and help increase the quantity and quality of coffee from this area. The coffee industry is struggling in Bolivia with commodity prices much lower than more lucrative and problematic crops. Agricafe is helping to increase the quality of the coffee from these farms which in turn command much higher prices on the international market.

Finca Los Pinos

COLOMBIA

Samaniego, Nariño

Caturra and Colombia

Traditional Washed Process

Oscar Rodriguez

Stone fruit and currants with medium to bright acidity and medium to punchy body

Los Pinos (The Pines) is the tenth coffee to arrive from our competition (see Ojo de Agua) in Nariño last year. Oscar Rodriguez comes from a family of agricultural workers and he was able to buy his own farm in 2009 where he grows and processes coffee as well as corn, pulses and fique. Fique is a fibre used to make sacks and rope which is harvested from a succulent plant native to South America. This year, Oscar plans to make repairs to his micro-beneficio and build a compost area for the coffee pulp which is removed during the processing (see Karimikui).

Finca Bella Maria

COLOMBIA

San Antonio, Nariño

Castillo and Colombia

Traditional Washed Process

Hermanos Pérez

Stewed plums and berries with medium acidity and medium to punchy body

Bella Maria is the 11th coffee to arrive from our competition (see Ojo de Agua) in Nariño last year. Oranci Regina Pérez, Nelsy Melina Pérez and William Pérez inherited Bella Maria from their parents and the siblings are the third generation to farm coffee. Oranci and Melina manage the agronomy and William the processing and maintenance schedule. This is the second time the siblings have placed in our competition and they have been busy taking a series of courses on soil management and fertilization over the past year. In 2017 they are planning to buy more land to extend their coffee farming.

Finca Ojo de Agua

COLOMBIA

Samaniego, Nariño

Caturra and Castillo

Traditional Washed Process

José Yela

Arriving soon

Ojo de Agua (The Spring) is the 12th and last coffee to arrive from the competition we held in Nariño, Colombia last year. We hold annual competitions in Huila and Nariño and we are delighted with the new coffees arriving from our latest event in Nariño. 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 the 26 winners helps to pay off mortgages, build new houses and invest in farm maintenance and equipment. This is the first year that José has taken part in our competition and he is delighted with this great result. José plans to extend his coffee growing area and plant an orchard this year.

CENTRAL AMERICA**Herbazú**

COSTA RICA

Lourdes de Naranjo

Villa Sarchí

White Honey Process

Kattia Barrantes

*White nectarine and greengage
with medium to bright acidity and
medium to full body*

Herbazú was at the forefront of the micro-mill revolution in Costa Rica during the early 2000s. Dissatisfied with the low prices at that time, José Antonio Barrantes Zuñiga (Toño) and his brothers and sisters established the Herbazú mill. Processing their own coffee helped them to achieve higher prices by selling directly to the exporters and coffee buyers. The alternative at the time was to sell to local cooperatives where their coffee was mixed with others and traceability back to their farms and therefore premiums associated with their higher quality was lost. This lot is from Kattia Barrantes and has been processed using the Honey Method whereby the fruit skin and a proportion of the pulp is removed by a demucilager and the coffee left to dry naturally. The honey or mucilage left on the parchment-covered coffee dries to a different colour depending on the amount remaining. In this case, only 10% of the mucilage is intact and the colour is very light - hence the White Honey Process name. Red Honey in comparison has around 50% mucilage left before drying. The Barrantes siblings continue to innovate in the industry in Costa Rica; they are one of the first mills to actively distinguish grades of honey processing, and they have been planting varieties new to Costa Rica in the last few years.

Finca Lia

COSTA RICA

La Legua de Aserrí

Caturra and Catuaí

Mechanical Washed Process

Familia Rojas Camacho

*Sanguinello orange and dark honey
with balanced acidity and body*

Finca Lia is owned by the fifteen children of Antonio Rojas and Ligia Camacho. Each sibling owns 6500m² of Finca Lia and they all deliver their coffee to a local, small coffee-mill which processes the cherry and helps the family market the coffee to buyers. Jorge Rojas, one of the brothers, helps oversee all of the coffee growing and also the processing at the mill. Individually, the amount of coffee which can be grown on each small plot is absolutely tiny and it would be difficult to process with commercial equipment. By acting as a group and collating all of their harvest, the siblings are able to have their coffee processed, graded and marketed. The family also grow banana, peaches and avocados for the local markets.

Finca La Bolsa

GUATEMALA
 La Libertad, Huehuetenango
 Bourbon and Caturra
 Traditional Washed Process
 María Elena Vides de Ovalle
*Muscovado sugar and berries with
 medium acidity and medium body*

Close to the most western border with Mexico and the Pan-American Highway, La Libertad has the high altitude, plentiful rainfall, lush shade and moderate temperatures needed to grow exceptional coffee. Combine the best natural conditions with Caturra and the noble Bourbon varietal, exacting skill in picking and processing coffee, and we have one of our favourite coffees from this year's Guatemalan crop. María Elena Vides de Ovalle and her son Renardo Ovalle own and manage the farm respectively. María Elena's father - Dr. Jorge Vides - started to grow coffee at La Bolsa in 1958 and was awarded the prestigious Outstanding Coffee Grower award from ANACAFE (the Guatemalan national coffee association) in 1984, just as the world was beginning to acknowledge the potential of great specialty coffee.

Finca Capetillo

GUATEMALA
 Alotenango
 Bourbon, Caturra and Pache
 Traditional Washed Process
 Capetillo S.A.
*Oranges and chocolate with medium
 acidity and full body*

Coffee has been grown and processed on Capetillo since the 1880s. The first shipment of Capetillo to London was a small lot of thirty bags in 1889 (not to us). Originally, the farm was a sugar plantation, but slowly over almost one hundred years it was converted to a coffee estate. The waterwheels, which powered the sugar mill, were built in Glasgow by Mirrlees & Tait in 1865 and are still in place and functional. The farm is currently modernising the system to provide more sustainable power for the coffee mill. The farm lies in-between the Acatenango and Agua volcanoes at an average of 1500 meters which is a bit too high for extensive sugar production but great for growing exceptional coffee. The combination of cool evenings in the shade of the volcanoes, high altitude, careful selection and processing has ensured a delicious coffee from Capetillo.

AFRICA**Aroresa**

ETHIOPIA
 Gedio - Sidamo
 Local Varietals
 Traditional Washed Process
 Aroresa Washing Station
*Black tea and citrus with fresh acidity
 and zesty body*

The Aroresa Washing Station operates in the Gedio region of Sidamo. Coffee is delivered to Aroresa by approximately 800 small-holding farmers. The farm sizes here are small with each farmer having approximately two acres. The coffee is processed at Aroresa using the Traditional Washed Process (see Karimikui) 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.

Karimikui

KENYA

Kirinyaga District, Central Province
SL28 and SL34Traditional Washed Process
Rungeto Farmers' Cooperative
Society*Tropical fruit and currants with
medium to bright acidity and punchy
body*

Karimikui is a coffee processing station in the Kirinyaga District of the Central Province. The Rungeto Farmers' Cooperative was established in 1957 and has three processing stations to which some 3500 farmers deliver coffee cherry. In addition to coffee, the farmers grow vegetables 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 varieties. 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. We have just completed our buying in Kenya for this year and will be pleased to have the new crop coffees arriving in May.

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 Fazenda São Jose (Brasil) as the base of the espresso, adding Lo Mejor de Huila (Colombia) for high notes and complexity, and Finca Capetillo (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), Froilan Quispe (Bolivia) and Grota São Pedro (Brasil).

DECAFFEINATED

**Decaffeinated Finca
 Nueva Linda**
 MEXICO
 La Concordia, Chiapas
 Mundo Novo, Catuái, Caturra and
 Catimor
 Traditional Washed Process
 Mountain Water Decaffeination
 Octavio Moguel Farrera
*Malt and caramel with soft acidity
 and medium body*

We have come to the end of our decaffeinated coffee from El Pastoral, and as their new crop makes its way to us we are pleased to have this shipment of decaffeinated Finca Nueva Linda available for sampling. Like El Pastoral, Nueva Linda is decaffeinated using the Mountain Water Process by Descamex in Mexico. Octavio Moguel Farrera bought the farm in 1973 and has been slowly developing and extending the farm ever since. It is now a fairly large (for the area) farm at 638 hectares, only 142 of which are planted with coffee. Octavio decided to dedicate the rest of the farm to conservation land and is part of the El Triunfo Biosphere Reserve.

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.

