

USA SPECIALITY COFFEE

UPDATED ON 07TH DEC 2018

Origin	Variety	Process	Notes	Size	Quantity
Colombia	Raw Material Red Associations La Celia Decafe	Washed	Sweet, Honey, Chocolate, Raisins	35	High
Colombia	Raw Material Red Associations El Fénix, Castillo	Washed	Pink Grapefruit, Caramel, Green Apple	35	Medium
Colombia	Raw Material Luis Calderon, Villa Betulia, Huila - Geisha	Washed	Jasmine, Rock Melon, Herb Like, Milk Chocolate	24	Limited
Colombia	Raw Material Red Associations Santuario, Risaralda - Caturra, Castillo	Washed	Mandarin, Cocoa & Almond, Peach, well balanced	70	High
Colombia	Raw Material Omar Arango Tinoco, San Luis, Tolima - Typica	Honey	Apricot, Honey, Mango, Peach, Orange Peel	24	Limited
Colombia	Raw Material Santiago Londono, Hacienda Mallorca, Valle del Cauca - Yellow Bourbon	Washed	Black Tea, Zesty, Mandarin Orange	24	Limited
Colombia	Raw Material Group of Bourbon Producers, Acevedo, Huila - Pink Bourbon	Washed	Lychee, Maple Syrup, Cranberry	24	Limited
Colombia	Raw Material Red Association El Aguila Valle Del Cauca, Castillo, Caturra	Washed	Mulberry, Herb Like, Black Tea, Bittersweet chocolate	60	High
Colombia	Raw Material Red Association Villa Maria, Castillo	Honey	Naval Orange, Concord Grape, dried Fig	35	Limited
Rwanda	Raw Material Gisheke	Washed	Grape Fruit, Delicate Black Tea, Malt	60	Medium
Rwanda	Raw Material Baho	Natural	Strawberry Milk, Cherry , hazelnut	60	Medium
Rwanda	Raw Material Vunga	Washed	Citrus, Citrus Biscuit, Orange Peel	60	Medium
Rwanda	Raw Material Bumbogo	Washed	Chocolate Malt Sticks, Chocolate Biscuit, peanut	60	Medium