

COFFEE CATALOG



SINGLE-ORIGIN

COFFEE

Single-origin coffee is coffee grown within a single known geographic origin. Sometimes, this is a single farm, or a specific collection of beans from a single country. The name of the coffee is then usually the place it was grown to whatever degree available. Single-origins are viewed by some as a way to get a specific taste, and some independent coffee shops have found that this gives them a way to add value over large chains.



Location: Northwestern Guatemala
Altitude: 1,185-1,645 masl
Varietals: Caturra & Mundo Novo
Process: Fully Washed
Drying: Sun-Dried on Patios
Harvest: December-March
Export: February-June



Location: San Ramón
Altitude: 1,500-1,900 masl
Varietals: Caturra, Catuai
Process: Washed
Drying: Sun-Dried on Patios
Harvest: November-January
Export: January-June



Location: Department of Nariño
Altitude: 1,800-1,900 masl
Varietals: Caturra, Colombia & Castillo
Process: Washed
Drying: Dried on parabolic beds
Harvest: May-July
Export: October-November



Location: Sidama, Ethiopia
Altitude: 1,800-2,220 masl
Varietals: Ethiopian Heirloom
Process: Natural
Drying: Sun-Dried on raised beds
Harvest: November-January
Export: April-September

SPECIALTY COFFEE

BLEND S

Blends are a staple on most coffee shop menus, and something every roaster should master. However, designing and roasting one presents several unique challenges, from knowing which coffees to mix to roasting beans of different origins, varieties, densities, and more.

