

# 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. And now after ten years, we have moved our roasting site again, just a little further east to Spa Terminus in Bermondsey where we have converted 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.

## NEWS

Ndaroini (Kenya) and Alta Vista (Brasil) are available for sampling. Capetillo (Guatemala) and Altamira (Colombia) will arrive soon.

## SOUTH AMERICA

**Fazenda Santa Inês**

BRASIL

Carmo de Minas

Yellow Bourbon

Pulped Natural Process

Francisco Isidro Dias Pereira

*Toasted hazelnuts and toffee with low 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 cultivars of coffee planted on the farm: Yellow Bourbon, Red Bourbon, Yellow Catuaí, Acaia and Mundo Novo. We chose the Yellow Bourbon for its sweetness and toasty flavours. This shipment has been processed using the Pulped Natural Process, during which the cherry skin and fruit are removed and the sticky parchment-covered beans are left to dry naturally. 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](http://carmocoffees.com.br) for more information about the farm and photos of the processing.

**Fazenda Alta Vista**

BRASIL

Cristina, Minas Gerais

Yellow Catuaí, Mudás 2004

Honey Process

Robson Vilela

*Toasted brazil nuts and dark chocolate with low acidity and full body*

Each year we travel to Brasil to taste and select coffees from Carmo Coffee - the exporters we work with in Carmo de Minas. We tasted this lot from Alta Vista and were delighted with its sweetness and caramel-like body. Robson Vilela bought Alta Vista in 2001, after retiring from his dentistry practice. Robson had his practice for 25 years and it was always his ambition to retire to a farm and grow coffee. Robson planted two varieties; Yellow Catuaí and Yellow Bourbon which are both prized for their clarity and sweetness. The coffee trees are protected from the sun and occasional strong winds by the banana crop which provides an additional income to the farm. The farm also has a small lake with carp, tilapia and trout for the family and farm-workers. Robson has recently increased the farm to 200ha of coffee and has been planting more cultivars including two hybrids - Icatu and Arara. This shipment of Yellow Catuaí was planted in 2004 and is referred to as Mudás 2004. Over the last year Robson has finished refurbishing the old farm house and turned it into a coffee tasting laboratory and office for the farm. He has also been experimenting with anaerobic fermentation which is a way of removing the fruity pulp from the coffee cherry in the absence of oxygen. We will start to see more coffees processed using this method over the next few years.

**Sítio Grota São Pedro**

BRASIL

Carmo de Minas

Catuaí, Acaia and Bourbon

Pulped Natural Process

Claudio Carneiro Pinto

Organic Certification GB-ORG-04

*Caramelised pecans and chocolate truffles with medium acidity and 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.

**Finca El Cielo**

BOLIVIA

Caranavi

Caturra and Typica

Traditional Washed Process

Celia Condori

*Butterscotch and light citrus 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 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 El Arcangel**

BOLIVIA

Caranavi

Caturra

Traditional Washed Process

Fincas Los Rodríguez

*Dates and maple syrup with medium acidity and creamy body*

Finca El Arcangel is one of the farms owned by the Rodríguez family. Pedro Rodríguez established Agricafe to help process and improve coffee in Bolivia and to get that coffee to the specialty market. El Arcangel is part of the Fincas Rodríguez project where farms are planted and managed according to the latest agronomic practices. These farms are used as teaching aids where other farmers can visit and learn about coffee agronomy and harvesting techniques. El Arcangel was planted with Red and Yellow Caturra in 2015 and this is the second harvest from the farm.

**Finca El Mirador**

COLOMBIA

Los Olivos, Huila

Bourbon

Traditional Washed Process

Octavio Rueda

*Nectarine and raspberry with juicy acidity and medium body*

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. Octavio has been successful in our competition for years and we now buy his coffee alongside our event in the same way as La Piragua. We have known Octavio for over ten years and have seen his farm develop over that time and learnt so much from him about coffee growing. There are many challenges in coffee; we have discussed previously the Roya or Coffee Rust Disease problem (a fungus which attacks the leaves of the trees limiting the amount of photosynthesis and sometimes killing the tree) which has been causing many problems around the coffee growing regions. In Octavio's words, Roya had him against the ropes in the last couple of years, and he has had to be vigilant and experimental with the controls he has been using. In addition to Roya, there is also difficulty getting enough people to help pick the coffee during the harvest season in this part of Huila. Coffee, like most fruit production, requires harvesting once a year and is often done by migrant labour who specialise in this kind of work, travelling through the coffee areas of Colombia. El Mirador is not a big farm, so if necessary, Octavio and his family can get through the picking with some local help. It makes for heavy work and long days to get the cherry picked and then processed carefully.

**Finca La Piragua**

COLOMBIA

Vereda Los Olivos, Huila

Caturra

Traditional Washed Process

Alexander Vargas Osorio

*Red grapes and raspberries with medium acidity and jammy body*

We have been buying coffee from La Piragua for six years now and selected this lot alongside the coffees from our competition in Huila 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 an income 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 to the drying tables from the washing tanks it is put onto the first level and as it dries and has lost a lot of moisture and won't drip onto the coffee below, it is moved up to the next table above. 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.

**CENTRAL AMERICA****Finca Los Cabécares**

COSTA RICA

Frailes

Caturra and Caturra

Mechanical Washed Process

Pompilio Heriberto Marín Piedra

*Fresh goji and soft caramel with citrus acidity and medium body*

Finca Los Cabécares was established by Pompilio's parents in the 1920s and over the years it has been uncertified organic, certified organic, and is now both uncertified and mostly organic. Pompilio Heriberto and his son Heriberto Marín have had a terrible time on the farm over the last few years and they have worked incredibly hard to keep the farm in production. A few years ago, the farm was devastated by Roya (Coffee Leaf Rust), a fungus which attacks the leaves of the trees, leaving the trees unable to photosynthesise and develop a crop. The fungus can move quickly through a plantation and the trees often die as a result. During this time, Pompilio wasn't able to maintain his organic certification as none of the permitted herbicides or extra fertilizers were effective or even affordable. In order to halt the disease and re-establish the farm they have had to use uncertified methods and have therefore lost their certification. They have also lost 90% of their farm's productivity. Now, Pompilio and Heriberto are concentrating on rejuvenating one small section of the farm at a time. It is slow going. Since the last crop they have sold four hectares and are concentrating on their remaining ten hectares of coffee. The shade-trees which help protect the coffee were also attacked by a similar fungus and they have been planting new cedar and oak as well as new planting from some of the older Bourbon and Typica plants on the farm. Don Pompilio is keen for us to understand that although they cannot afford the costs and bureaucratic time to recertify organic they continue to farm as holistically as possible, using methods built up over years of farming organically with soil health and farm diversity being the foundations for each decision.

**Finca Las Lajas**

COSTA RICA

Poas Volcano, Central Valley

Caturra

Perla Negra - Natural Process

Familia Chacón

Organic Certification GB-ORG-04

*Pear-drops and bubblegum with  
funky 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 Malacara A**

EL SALVADOR

Apaneca - Ilamatepec

Red Bourbon

Traditional Washed Process

José Guillermo Alvarez Prunera &amp;

Maria Alvarez De Murray

*Mandarins and praline with yellow-  
cherry acidity and light to 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. The farm is still recovering from a particularly destructive attack of Coffee Rust Disease (a fungus which attacks the foliage) a few years ago which has reduced the amount of coffee the trees produced. This year, the trees continue to recover and are almost back to their usual level of production. In some cases, José Guillermo and Maria have re-introduced a traditional pruning and training technique on the trees called Agobio Parras. Using this method, the main tree stem is bent past 45 degrees (to nearly horizontal) and fixed into the soil with an old branch shaped like a hook. From the upper side of the bent stem, new branches grow and one to several of these are selected for the future growth. The tree will now have more than three main stems from which the future new crops will develop. After some years of production, but before the yield starts to decline substantially, the stems are stumped, and new off-shoots establish themselves. From these new off-shoots, new stems will once again be selected, and the method will be applied again. 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 using the Agobio method and new planting where the disease has destroyed some trees. Please visit [malacara.net](http://malacara.net) for more information about the farm.

**Finca La Bolsa**

GUATEMALA

La Libertad, Huehuetenango

Bourbon and Caturra

Traditional Washed Process

María Elena Vides de Ovalle

*Red plums and muscovado sugar  
with fruity 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 variety, exacting skill in picking and processing coffee, and we have one of our favourite coffees from Guatemala. María Elena Vides de Ovalle'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. María Elena's son Renardo Ovalle and the farm agronomist Mercedes manage La Bolsa and now also take care of four anexos (neighbouring properties) to help the extended family. Between them, the four anexos are planted with Catuai, SL28, San Ramon, Tipicas, Caturra, Catimore and Pacamara. On La Bolsa, Renardo and Mercedes are now planting Geisha and Mocca as well. All of the new plantings are established in mini terraces. La Bolsa and anexos are on steep slopes and susceptible to erosion if water and run-off isn't well controlled.

**AFRICA****Suke Quto**

ETHIOPIA

Oromia Region

Kurume and Welicho

Traditional Washed Process

Tsfaye Bekele

Organic Certification GB-ORG-04

*Black tea and jasmine with bright  
acidity and fresh body*

Suke Quto is an organic farm in the Oromia region of Ethiopia. Tsfaye Bekele originally established a small farm, 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. The small-holding farmers started planting coffee with the help of Tsfaye after a bushfire in the area. Tsfaye distributed coffee seeds to the farmers after the fire and helped re-establish the shade-tree forest in the area. Suke Quto is a great example of a farm working with an importer (trabocca.com) 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 Tsfaye wouldn't have access to the international specialty market where premiums are paid for quality coffee and support is given for improvement. This year Tsfaye is organising a new water supply for the local community and helping improve the local school by supplying a concrete floor (to replace the bare earth) and some new furniture for the classroom.

**Ndaroini AA**

KENYA

Nyeri

SL28 and SL34

Traditional Washed Process

Ndaroini Coffee Ltd

*Damson plum jam and sweet spice  
with medium acidity and juicy body*

We are excited to have this coffee from Ndaroini on our counters and available for sampling. Ndaroini represents a more transparent and open way of coffee trading in Kenya and this first shipment is the result of Ndaroini taking a chance on a different way of doing things and the support from Trabocca. Trabocca have been instrumental in securing high quality and traceable coffee in Ethiopia and they have now started working in a similar way in Kenya. The Ndaroini coffee processing station was established in 1984 when the farmers, frustrated by the long journey to their closest station, proposed to the society to which they belonged a new facility closer to their farms. The government at the time intervened and granted Ndaroini the right to build their own station and allocated them some land on which to build. This was their first revolution against the established way of doing things. The second came much more recently when they split from their coffee society and formed their own company through which they can now process and market their coffee independently. Trabocca have helped with agronomy training, new equipment for the processing and delivering the premium warranted by the quality of coffee Ndaroini are delivering. Trabocca have also managed to garner the support from roasters around the world for the project and we are pleased to be one of the buyers for this year's crop. Please see [trabocca.com](http://trabocca.com) for more information about Ndaroini and the work they are doing to help improve coffee quality and traceability.

**ASIA - PACIFIC****Raja Batak**

INDONESIA

Lake Toba, North Sumatra

Various Cultivars

Honey Process

North Sumatra

*Leafy tobacco and spices with fruity  
acidity and medium to full body*

Raja Batak comes from the western Lake Toba region in the north of Sumatra. This shipment has been processed using the honey process method where the sugary layer of fruit (mucilage) is mostly retained on the parchment-covered coffee 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. In comparison to last year, there has been dryer and warmer weather which has been better for the ripening, processing and drying.



## FOR ESPRESSO

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

We currently use Irmas Pereira (Brasil) as the base of the espresso, adding Lo Mejor de Huila (Colombia) for high notes and complexity, and La Bolsa (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 Gravilias (Costa Rica) and El Pastoral (Nicaragua).

## DECAFFEINATED

**Decaffeinated Finca El Pastoral**  
 NICARAGUA  
 Los Cipreses, Jinotega  
 Caturra and Catuai  
 Traditional Washed Process  
 Mountain Water Process  
 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.