

# 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

Santa Lúcia (Brasil), Waliki (Bolivia), La Bella (Guatemala), La Granja and Perla del Valle (Colombia) are available for sampling. Alemayehu Daniel (Ethiopia) and La Divina Providencia (El Salvador) will arrive soon.

## SOUTH AMERICA

**Fazenda Santa Lúcia**

BRASIL

Carmo de Minas

Yellow Bourbon

Pulped Natural Process

Helcio Carneiro Pinto

*Fruit and nut chocolate with low acidity and full body - dark roast*

Santa Lúcia is planted with six varietals of coffee: Red Bourbon, Yellow Bourbon, Yellow Catuaí, Yellow Catucaí, Acaia and Mundo Novo. We chose the Yellow Bourbon this year for its caramel sweetness and yellow cherry flavours. The coffee is processed using the pulped natural method, during which the cherry skin and fruit is removed and the sticky parchment-covered beans are left to dry naturally. The final stage is the removal of the parchment before the coffee is bagged and shipped to the UK. Helcio Carneiro Pinto has been growing and processing coffee at Fazenda Santa Lúcia for some forty years. The coffee is now all processed at Helcio's brother in law's farm Fazenda IP which has helped Helcio concentrate on the agronomy and his other crops of corn, soya and wheat. Crop diversification will become more and more important over the next few years in this area as the region's climate is less predictable and this is starting to have an impact on the quality of the crop and productivity of the trees. The maturation of the cherry has been particularly uneven in the last two crops and this has run on effects to the processing. The Carmo group of farms is developing their pruning and fertilisation programs to try to mitigate the weather and we will see more diversification as farmers try to spread their risks across different crops. Please see [carmocoffees.com.br](http://carmocoffees.com.br) for more information about the farm and photos of the processing.

**Fazenda Irmãs Pereira**

BRASIL

Carmo de Minas

Yellow Bourbon

Pulped Natural Process

Maria Valéria and Maria Rogéria

*Cocoa and hazelnuts with low acidity and syrupy body - dark roast*

Maria Valéria and Maria Rogéria Pereira inherited the farm after their father died and they renamed it Irmãs Pereira - The Pereira Sisters. The farm was established in the early 1970s with 90 hectares of land and has since expanded to 250 hectares of which 120 are planted with coffee. Maria Rogéria's son Luiz Paulo Dias Pereira Filho is a founding partner in Carmo Coffees - the exporter we work with in this area of Brasil. Luiz Paulo has a small area of Irmãs Pereira which is named Santuario Sul - his coffee is processed at the Irmãs Pereira mill. There has been a lot of innovation across the Carmo farms over the last few years. The pruning schedule now in place is more regimented with 20% of the farms' productive areas pruned at any given time. The schedule has helped ensure more consistent quantity and quality year to year which helps with forecasting and financing the crops. In Brasil there is typically an on/off cycle, one year will be a bumper crop and the next will be much smaller, this can make it difficult for farmers to predict accurately how much more or less coffee they will produce against the previous year. Having a more predictable crop generates more certainty with hiring seasonal staff on the farm and in the mills. The seasonal staff then have more certainty about where they will be working next year and surety of their own income. Please see [carmocoffees.com.br](http://carmocoffees.com.br) for more information about this area and the farms represented by Luiz Paulo and his business partner Jacques Pereira Carneiro.

**Finca El Trapiche**

BOLIVIA

Samaipata

Bourbon

Traditional Washed Process

Fincas Los Rodríguez

*Yellow plums and caramel with low to medium acidity and creamy body - medium roast*

Finca El Trapiche is one of Agricafe's farms in the Samaipata region. Agricafe (agricafe.com.bo) is the processor and exporter we work with in Bolivia. They started their farm project to help develop the new coffee growing area in Samaipata. This is the first year we have had coffee from El Trapiche and we are pleased with its caramelised-fruit sweetness. The farm was planted in 2016 and this lot is one of the first crops to be processed and sold. For this farm the Fincas Los Rodríguez project has concentrated on planting a diverse range of cultivars including Geisha, Geisha Hawaii, Batian, Ethosar, SL28, SL34 and Java, as well as the more traditional (for the area) Caturra and Bourbon. We selected the noble Bourbon this year; the clarity of fruit and refined body give this cultivar its elegance.

**Finca Waliki**

BOLIVIA

Bolinda, Caranavi

Java

Natural Process

Fincas Los Rodríguez

*Dried apple and spices with medium acidity and caramelised sugar body - light to medium roast*

Finca Waliki is one of the Fincas Los Rodríguez farms managed by Agricafe (see El Trapiche). This is the first harvest of the Java cultivar from this farm. The trees have been in for three years and are still reaching full maturity. The Java varietal originally comes from old Ethiopian coffee stock which was introduced to the island of Java by the Dutch in the early 19th century. From there it travelled to Costa Rica via Cameroon. It was in Cameroon that its hardiness to Coffee Berry Disease was first observed. Java is commercially grown in Nicaragua, Panama and now Bolivia. It is being promoted in Central and South America for its tolerance to coffee tree diseases and its interesting, floral cup profile. We are excited to have this coffee on our counter; the cultivar's characteristics and the natural process have combined to give an extraordinary cup profile, with spice notes reminiscent of the coffees from South East Asia.

**Finca La Granja**

COLOMBIA

Consacá, Nariño

Colombia

Traditional Washed Process

Ezequiel Macaria Castillo Erazo

*Tropical fruit and caramel with medium to bright acidity and medium to full body - medium roast*

Finca La Granja is the third coffee to arrive from the competition we held in Nariño, Colombia this 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 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. Ezequiel Macario Castillo Erazo and Nelly Diaz have participated in our event for the last four years and been part of the winning group for the last three. Ezequiel heard about the competition from his family (his sister owns Finca Alto Grande) who suggested he prepare a lot for entry. Being part of the winners' group has meant that they have been able to upgrade their processing and drying areas, and make plans to build a house at the farm in the next few years.

**Finca Perla del Valle**

COLOMBIA

La Florida, Nariño

Caturra, Castillo and Colombia

Traditional Washed Process

Maria Fanny Guerrero Cañar

*Grape and kiwifruit with lively acidity and medium to full body - medium roast*

This is the seventh year that Maria has entered coffee into our competition (see La Granja). Perla del Valle was Maria's parents' farm which she inherited in 1995 and Maria has been working on the farm with the help of her husband and son ever since. It was Maria's father who named the farm, Perla del Valle, as he used to say that the land was as beautiful as a pearl. Maria has done a lot of work in the last couple of years refurbishing her micro-beneficio including tiling the holding and fermentation tanks where the coffee is processed. The farms in this area of Nariño are very small in comparison to other parts of Colombia. Maria has recently extended hers to one hectare which means she now has 4000 trees and would be able to produce almost 4000 kgs of coffee in a year. Of this, we have bought 1120 through our competition this year.

**CENTRAL AMERICA****Montes de Cristo**

COSTA RICA

San Juan de Naranjo, West Valley

Caturra

Honey Process

Beneficio Montes de Cristo

Organic Certification GB-ORG-04

*Clover honey and limes with zingy acidity and medium body - light to medium roast*

We first tasted coffee from Doña Carmen's farm Montes de Cristo quite a few years ago and were impressed with the balance between its acidity and sweetness. We have a small shipment of this coffee which was prepared using the honey process method (see Raja Batak). The Montes de Cristo farm has almost three hectares of coffee and only produces a small number of bags a year. We feel fortunate to have coffee again this year as it continues to be difficult times for the farm. Roya (Coffee Rust Disease) hit Central America severely over the last couple of years and Doña Carmen has had to take some drastic steps to ensure a crop for this year and the next few years. The organic certifier Doña Carmen used has closed its operations in Costa Rica this year and the farm will have to be recertified with another organisation. Whilst getting the farm back to full productivity Doña Carmen has been busy growing and selling succulent plants; her daughters photograph and market them on social media.

**Finca Malacara A**

EL SALVADOR

Apaneca - Iamatepec

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 - medium roast*

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 Capetillo**

GUATEMALA

Alotenango

Pacamara

Natural Process

Capetillo S.A.

*Tropical fruit and pear drops with fruity acidity and syrupy body - light to medium roast*

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 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. Capetillo have a variety of cultivars growing on the farm including Pache, Bourbon, Caturra, and Pacamara. We chose this small lot of Pacamara, processed naturally, earlier in the year. The plot where it was planted in 2014 used to be a lime and lemon grove and is known on the farm as Limonares. The cherry is harvested at its peak maturity and laid out on patios to be dried for approximately twenty days, then it is rested in silos to stabilise the humidity for three months before being processed for shipping. This coffee from Capetillo has a very different flavour from the larger shipments we often have on the counter and in our espresso, and is a great opportunity to taste the impact of cultivar and process. The combination of Pacamara and the natural process gives this coffee particularly funky and dried fruit characteristics. Later in the year we will have a shipment that is a mix of Bourbon, Caturra and Pache cultivars, all processed using the traditional washed method.

**Finca La Bolsa**

GUATEMALA

La Libertad, Huehuetenango

Caturra and Bourbon

Traditional Washed Process

María Elena Vides de Ovalle

*Sanguinello oranges and muscovado sugar with fruity acidity and medium body - medium to dark roast*

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 has continued her father's work on the farm and developed the four anexos (neighbouring properties) to help the extended family. María Elena has worked with four community programmes over the last six years: the La Bolsa school, the La Bolsa day-care centre, the Vides 58 Coffee School grant and the Qawale initiative. The first two programmes are education-based for children who live at the farm and the children of seasonal workers. There is day-care which includes health check ups and a primary school. The Vides 58 grants help with tuition, travel and accommodation costs for any of the children from the farm if they wish to continue their high school education. The Qawale initiative helps 400 small-holders around La Bolsa with agronomy and processing. The aim of the project is to help improve the quality of the coffee from the small-holders and help them place that coffee with buyers who will pay a premium for great coffee.

**Finca La Bella**

GUATEMALA

El Progreso

Caturra

Traditional Washed Process

Xilate S.A.

*Dark chocolate and stone fruit with grapey acidity and full body - medium to dark roast*

La Bella is in the south of the Sierra de Las Minas mountain range in eastern Guatemala. This is a beautiful part of Guatemala with most of the Sierra de Las Minas designated as a national park with biosphere status. Teodoro Engelhardt is the fourth generation of his family to grow coffee at La Bella and over the many years the farm has been added to and developed to over 100 acres of forest and coffee. The practices on the farm reflect the care that the wider community has for the area: water is conserved and recycled, the coffee trees are shaded under two levels of canopy to help preserve the wildlife diversity, and all coffee pulp (the fruit of the cherry that is removed during processing - see Kaganda) is collected and turned into nutrient rich soil by the farm's wormery which is then used in the coffee nursery beds. Over the last few years Teodoro has concentrated on replanting less productive areas with more appropriate varieties and has implemented a green fertilization program which includes planting banana trees to fix nitrogen and phosphorus as well as help control soil moisture with additional mulch.

**Finca El Pastoral**

NICARAGUA

Los Cipreses - Jinotega

Caturra and Caturra

Traditional Washed Process

Juan de Dios Castillo Arauz

Organic Certification GB-ORG-04

*Dark chocolate covered cherries and coconut with low acidity and cocoa body - dark roast*

This lot from Finca El Pastoral is exactly the same coffee as our Decaffeinated El Pastoral, but not decaffeinated. Juan de Dios processed this lot using the traditional washed method and it was then sent to Sebaco, a small town with an extensive area where coffees are dried. As Sebaco is much lower in altitude than El Pastoral and its neighbouring farms, it is a lot flatter and dryer making it an ideal location for drying washed process coffees. From November to March every year there is not a single flat surface that does not have coffee drying on it. Getting the crop harvested, processed and organised for shipment has been challenging this year. Juan de Dios's patience and determination has enabled him to ship his coffee and prepare for the new harvest starting at the beginning of January. And despite this year's nationwide unrest, he has also managed to continue with new planting on the farm.

**AFRICA****Mekuria Mergia**

ETHIOPIA

Guji

Local Cultivars

Traditional Washed Process

Mekuria Mergia

*Apricot tea and lychee with lively acidity and sparkly body - light roast*

We bought this lot from Mekuria Mergia through the Operation Cherry Red programme and auction platform set up by Trabocca (trabocca.com). Trabocca have been instrumental in developing the structures for traceable, great-tasting and sustainable coffee trading in Ethiopia. The Operation Cherry Red auction showcases some of the amazing coffees Ethiopia has to offer using the newly created regulations that permit small-holder farmers to sell their coffee directly. This is a fundamental development in coffee in Ethiopia and we are delighted to be bringing in four lots from the auction. Mekuria Mergia started his coffee career as a local cherry buyer. This role helps small-holders get their coffee to the local cooperatives and washing stations. Over the years he established his own washing station and a reputation for sourcing and processing great coffees. This lot has come through the Benti Neka mill which receives coffee from 700 small-holders who have on average 120 trees. Coffee here grows in a forest-like environment with minimal intervention. See [trabocca.com](http://trabocca.com) for more information about the work they do in Ethiopia and their latest competition.

**Kaganda**

KENYA

Muranga County

SL28 and SL34

Traditional Washed Process

Kaganda Farmers Cooperative Society

*Red currants and pomegranate with fresh acidity and juicy body - light to medium roast*

The Kaganda Farmers Cooperative Society has 1050 members across five villages close to the coffee processing facility. In addition to coffee, the farmers grow sweet potatoes, cabbages, mangoes, banana and beans 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 - traditional washed process) 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 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.

## FOR ESPRESSO

**MONMOUTH ESPRESSO**  
*Toasted almonds with smooth body  
and balanced fruity acidity - medium  
to dark roast*

We currently use Furnas (Brasil) as the base of the espresso, adding Lo Mejor de Nariño (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 - medium to  
dark roast*

Our organic espresso is a combination of our certified coffees from Suke Quto (Ethiopia), La Bolinda (Bolivia) and El Pastoral (Nicaragua).

## DECAFFEINATED

**Decaffeinated Lo Mejor de Nariño**  
COLOMBIA  
Nariño  
Caturra, Castillo and Colombia  
Traditional Washed Process  
Mountain Water Process  
Decaffeination  
Lo Mejor de Nariño Winners  
*Molasses and caramelised citrus  
with soft acidity and medium body -  
medium to dark roast*

Again this year we enlarged our competition in Nariño (see La Granja) to include our requirements for decaffeinated coffee for the next six months or so. Coffees were selected through the competition and were then sent to Mexico for decaffeination by Descamex using the Mountain Water Process. The coffee is then re-bagged and sent on to us. Five farmers contributed to this lot: José German Cabrera Guerrero, Isaac Perez Burbano, María Fani Guerrero Cañar, Hermes Hermencio Perez and María Amada Guerrero. All of the farmers received the winners' premiums and it was a great opportunity for us to extend the competition's reach and rewards.

## 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.