



*Shelton
Delicatessen*

Our coffee is always.. MONMOUTH COFFEE

We exclusively sell & use Monmouth Coffee beans (whole & ground.) Monmouth provide beans from single farms, estates & cooperatives and roast to order for us. They form sustainable, fair and equal trade relationships with growers & exporters and travel extensively throughout the year visiting farmers, producers & cooperatives. They re-profile their roasts each time they buy a new coffee and as the current coffees develop and change over time. All our Baristas are trained through Monmouth Coffee Company on Maltby Street, Bermondsley.

They are continually sampling and buying new single estate coffees, therefore espresso beans change according to the crop season and flavour profiles. Please see details below for the coffees we are currently using for our espresso and filter coffees.

MONMOUTH ESPRESSO

Toasted almonds with smooth body and balanced fruity acidity

We currently use Fazenda Niquinho (Brasil) as the base of the espresso, adding Lo Mejor de Nariño (Colombia) for high notes and complexity, and Finca Santa Catalina (Guatemala) for cocoa notes.

KNOW YOUR COFFEE GROWER....?

This week's filters:

COSTA RICA Montes de Cristo

Marmalade and honey with medium acidity and medium body



Farm: Montes de Cristo

San Juan de Naranjo, West Valley

Coffee varietal: Caturra

Mechanical Washed Process

Farmer: Beneficio Montes de Cristo Organic Certification GB-ORG-04

We first tasted coffee from Doña Carmen's farm Montes de Cristo a couple of 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 mechanical washed process method and sundried. The mechanical washed method differs from the traditional washed method by using the pulper, rather than fermentation, to remove the mucilage from the parchment-covered bean. The Montes de Cristo farm has almost three hectares of coffee and only produce a small number of bags a year. We are fortunate to have coffee this year as it has been a difficult couple of years 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 - we are very pleased to have this coffee available for sampling.