

# 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 where we installed two Petroncini roasters. And now after ten years, we are moving our roasting site again, just a little further east to Spa Terminus in Bermondsey where we are converting 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. We will be moving to the new site over the next few months.

## NEWS

Los Pinos (Colombia), Grota São Pedro (Brasil) and the new crop from Raja Batak (Indonesia) are available for sampling. Senhor Niquinho (Brasil) and Capetillo (Guatemala) will be arriving soon.

## SOUTH AMERICA

**Sítio Grota São Pedro**

BRASIL

Carmo de Minas

Bourbon and Catuaí

Pulped Natural Process

Claudio Carneiro Pinto

Organic Certification GB-ORG-04

*Pecans and praline with low acidity and medium to 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 establish 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.

**Fazenda Alta Vista**

BRASIL

Carmo de Minas

Yellow Bourbon

Pulped Natural Process

Robson Vilela

*Chocolate and toffee apple with low to medium acidity and medium to full 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 varietals; Yellow Catuaí and Yellow Bourbon which are both prized for their clarity of fruit and sweetness. The coffee trees are protected from the sun and occasional strong winds by the banana crop which provides additional income to the farm. Robson also has a small lake with carp, tilapia and trout for the family and farm-workers. Please see [carmocoffees.com.br](http://carmocoffees.com.br) for more information about the farm and photos of the processing.

**Sítio Senhor Niquinho**

BRASIL

Carmo de Minas

Yellow Bourbon

Pulped Natural Process

Luiz Paulo Dias Pereira Filho

*Arriving soon*

Luiz Paulo Dias Pereira Filho is a partner in Carmo Coffees - the exporter in Brasil with whom we work. Luiz Paulo and his cousin, Jacques Pereira Carneiro, decided to start Carmo Coffees in order to help the family farms find international buyers and establish Carmo de Minas as one of the best coffee-growing areas of Brasil. In recognition of Luiz Paulo's efforts over the years his grandfather bequeathed to him Sítio Senhor Niquinho. Please see [carmocoffees.com.br](http://carmocoffees.com.br) for more information about the farm and photos of the coffee processing.

**Finca Los Pinos**

COLOMBIA

Samaniego, Nariño

Caturra and Colombia

Traditional Washed Process

Oscar Rodriguez

*Arriving soon*

Los Pinos (The Pines) is the tenth coffee to arrive from our competition (see San Francisco) in Nariño last year. Oscar Rodriguez comes from a family of agricultural workers and he was able to buy his own farm in 2009 where he grows and processes coffee as well as corn, pulses and fique. Fique is a fibre used to make sacks and rope which is harvested from a succulent plant native to South America. This year, Oscar plans to make repairs to his micro-beneficio and build a compost area for the coffee pulp which is removed during the processing (see Kiruru).

**Finca Loma**

COLOMBIA

El Tambo, Nariño

Caturra and Castillo

Traditional Washed Process

Jorge España

*Stone fruit and currants with medium to bright acidity and medium to punchy body*

Finca Loma is the eighth coffee to arrive from our competition (see San Francisco) in Nariño, Colombia last year. This is the second time that Jorge has placed in our competition. Jorge grew up in El Tambo where he learned coffee growing and processing working at the family farm. He bought Finca Loma five years ago and alongside coffee, has an orchard and grows plantain for the local markets. This year Jorge will repair the patio where he dries his coffee after processing (see Kiruru) and is aiming to buy a couple of hectares next to his farm to plant more coffee.

**Finca San Francisco**

COLOMBIA

Chachagui, Nariño

Caturra and Castillo

Traditional Washed Process

Diana Guerrero

*Plums and cocoa with medium acidity and medium to syrupy body*

Finca San Francisco is the ninth coffee to arrive from the competition we held in Nariño, Colombia last 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 of the coffees, culminating with a presentation and award ceremony. The premium paid to the winners helps to pay off mortgages, build new houses and invest in farm maintenance and equipment. Diana Guerrero started working in coffee at her father's farm in 2004 where she learnt about agriculture, harvesting and processing. In 2010 she bought San Francisco, which was run down and in need of total refurbishment. In just three harvests, she has managed to rejuvenate the farm, clearing it of weeds, planting coffee, lemons, plantain, banana and a vegetable plot for the family.

**CENTRAL AMERICA****Herbazú**

COSTA RICA

Lourdes de Naranjo

Villa Sarchí

White Honey Process

Kattia Barrantes

*White nectarine and greengage with medium to bright acidity and medium to full body*

Herbazú was at the forefront of the micro-mill revolution in Costa Rica during the early 2000s. Dissatisfied with the low prices at that time, José Antonio Barrantes Zuñiga (Toño) and his brothers and sisters established the Herbazú mill. Processing their own coffee helped them to achieve higher prices by selling directly to the exporters and coffee buyers. The alternative at the time was to sell to local cooperatives where their coffee was mixed with others and traceability back to their farms and therefore premiums associated with their higher quality was lost. This lot is from Kattia Barrantes and has been processed using the Honey Method whereby the fruit skin and a proportion of the pulp is removed by a demucilager and the coffee left to dry naturally. The honey or mucilage left on the parchment-covered coffee dries to a different colour depending on the amount remaining. In this case, only 10% of the mucilage is intact and the colour is very light - hence the White Honey Process name. Red Honey in comparison has around 50% mucilage left before drying. The Barrantes siblings continue to innovate in the industry in Costa Rica; they are one of the first mills to actively distinguish grades of honey processing, and they have been planting varieties new to Costa Rica in the last few years.

**Finca Lia**

COSTA RICA  
 La Legua de Aserrí  
 Caturra and Catuaí  
 Mechanical Washed Process  
 Familia Rojas Camacho  
*Sanguinello orange and dark honey  
 with balanced acidity and body*

Finca Lia is owned by the fifteen children of Antonio Rojas and Ligia Camacho. Each sibling owns 6500m<sup>2</sup> of Finca Lia and they all deliver their coffee to a local, small coffee-mill which processes the cherry and helps the family market the coffee to buyers. Jorge Rojas, one of the brothers, helps oversee all of the coffee growing and the processing at the mill. Individually, the amount of coffee which can be grown on each small plot is absolutely tiny and it would be difficult to process with commercial equipment. By acting as a group and collating all of their harvest, the siblings are able to have their coffee processed, graded and marketed. The family also grow banana, peaches and avocados for the local markets.

**Finca Malacara A**

EL SALVADOR  
 Apaneca - Ilamatepec  
 Red Bourbon  
 Traditional Washed Process  
 José Guillermo Alvarez Prunera &  
 Maria Alvarez De Murray  
*Caramel and mandarin with low to  
 medium acidity and 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. Unfortunately during the last crop the farm was affected by Coffee Rust Disease (a fungus which attacks the foliage) which has reduced the amount of coffee the trees produced. This year, the trees continue to recover but are not back to their usual level of production. 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 and we wish them the very best for next year's crop. Please visit [malacara.net](http://malacara.net) for more information about the farm.

**La Divina Providencia**

EL SALVADOR  
 Cantón Palo de Campana  
 Orange Bourbon  
 Traditional Washed Process  
 Roberto Samuel Ulloa Vilanova  
*Stone fruit with plummy acidity and  
 caramel-like body*

Roberto Samuel Ulloa Vilanova bought La Divina Providencia ten years ago. When Roberto took over the farm, the land and trees were in poor condition having been abandoned in previous years because the low coffee prices in El Salvador at that time drove the farm out of production. Since buying the farm, Roberto has rejuvenated the land and trees, planted over 8000 Bourbon and Kenya varieties on an additional plot and installed a complete washed-process mill and drying screens. The farm and processing facilities have had a total overhaul and the improvement in production and quality is remarkable. This lot of Orange Bourbon is the last few bags of La Divina Providencia until the new crop is available later in the year.

**Finca El Guatalon**

GUATEMALA  
 Jalapa  
 Caturra  
 Traditional Washed Process  
 Guillermo Juarez  
*Available for sampling*

Finca El Guatalon is a family owned and managed farm established by Guillermo Juarez's grandfather. Each generation has brought new varieties to the farm including Typica, Mundo Novo, Pache San Ramon, Caturra, Catuai and most recently Villa Sarchi, Pacamara and Maragogype. Guillermo Juarez is a retired agronomist who started working on El Guatalon over a decade ago. The farm is separated into five micro-regions by soil type and altitude. The different varieties flourish in slightly different circumstances and each is planted in the area to which it is best suited.

**Finca Capetillo**

GUATEMALA  
 Alotenango  
 Bourbon, Caturra and Pache  
 Traditional Washed Process  
 Capetillo S.A.  
*Arriving soon*

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 in-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. The combination of cool evenings in the shade of the volcanoes, high altitude, careful selection and processing has ensured a delicious coffee from Capetillo.

**AFRICA****Kebel Konga**

ETHIOPIA  
 Wote-Konga Sub Region,  
 Yirgacheffe  
 Typica and Local Varietals  
 Natural Process  
 Surafel Birhanu Coffee Supplier  
*Dried stone-fruit and sugar cane  
 with low to medium acidity and juicy  
 body*

This natural process coffee comes through the Kebel Konga Mill in Wote-Konga. Perfectly ripe cherry is delivered to the mill by approximately 650 local farmers. The mill operators grade the cherry before spreading it out on raised screens to sun-dry. The cherry is turned every few hours to ensure uniform drying and to prevent over-fermentation or mould growth. The coffee reaches the ideal moisture level six to eight weeks after picking and then it is hulled and milled which removes the dried skin and parchment. A delicious natural process coffee is a tricky thing to get right, but coffee in Ethiopia has been processed this way for centuries (since coffee was first roasted and ground for brewing) and the farmers have generations of experience and tradition behind them.

**Kiruru**

KENYA

Murang'a, Central Province  
SL28 and SL34Traditional Washed Process  
Kiru Farmers' Cooperative*Red-currants and tropical fruit with  
medium to bright acidity and punchy  
body*

The Kiruru Factory is a coffee processing station in the Murang'a area of the Central Province. The Kiru Farmers' Cooperative has four processing stations to which some 3200 farmers deliver coffee cherry. In addition to coffee, the farmers grow macadamia, potatoes, maize, beans and tea for 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) 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 have Bourbon and Moka heritage and 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. We have just completed our buying in Kenya for this year and will be pleased to have the new crop coffees arriving in May.

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

INDONESIA

Lake Toba, North Sumatra  
Various CultivarsSemi-washed Process  
North Sumatra*Fresh pipe tobacco and spice with  
herbaceous acidity and medium  
body*

Raja Batak comes from the western Lake Toba region in the north of Sumatra. This shipment has been processed using the semi-washed method where the sugary layer of fruit (mucilage) is washed off the parchment-covered coffee immediately 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. During this harvest there has been unseasonable rain and high humidity which has been problematic for the ripening, processing and drying. The coffee this year has more fresh spice notes and herbaceous acidity than last year.

## FOR ESPRESSO

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

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

**ORGANIC ESPRESSO**  
 Organic Certification GB-ORG-04  
*Full and sweet with fruity length and  
 cocoa aftertaste*

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

## DECAFFEINATED

**Decaffeinated Finca El Pastoral**  
 NICARAGUA  
 Los Cipreses, Jinotega  
 Caturra and Catuaí  
 Traditional Washed Process  
 Mountain Water 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. El Pastoral is a new farm to us and we are delighted to be using the 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 in 2017.

## 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.

