



COFFEE PORTFOLIO

ABOUT OUR COFFEE PORTFOLIO

Our coffee beans and the communities that nurture them form the cornerstone of our business. We are dedicated to promoting sustainable coffee practices that prioritise farmers' profitability. Through the purchase of microlots, we maintain full traceability across our production and sales processes. Our long-term vision is to integrate farmers as partners within the coffee value chain, reinvesting a portion of our profits into their communities to foster lasting growth and sustainability.

Community engagement

At the heart of our business lies a deep commitment to community engagement. We foster meaningful relationships with coffee-growing communities, grounded in mutual respect and shared progress. By reinvesting a portion of our profits, we actively support local initiatives focused on improving education, healthcare, and infrastructure. This holistic approach not only elevates the well-being of farmers but also strengthens communities, creating the foundation for consistently producing exceptional coffee beans.

Benefits of Buying Microlots

- * **Quality Control:** Microlots are subject to rigorous quality standards, ensuring the finest beans are selected.
 - * **Unique Flavours:** Each microlot boasts distinct flavour profiles, offering customers a diverse and memorable tasting experience.
 - * **Direct Relationships:** Focusing on smaller lots enables closer, more direct relationships with individual farmers, fostering trust and collaboration.
 - * **Fair Pricing:** Farmers receive fair compensation for their exceptional beans, promoting economic stability and encouraging continued quality production.
- No spelling or grammar issues identified; British spelling applied.

Traceability in Production and Sales

Traceability is a fundamental pillar of our operations. From the moment we acquire a microlot, we ensure every step of its journey is carefully documented.

This commitment to traceability allows us to:

- * **Maintain Quality:** Track the beans at every stage of production to preserve their integrity and flavour.
- * **Build Trust:** Offer transparency about the origins of our coffee, fostering trust and brand loyalty among our customers.
- * **Ensure Accountability:** Uphold ethical and sustainable practices throughout the supply chain by holding ourselves and our partners accountable.
- * **Optimise Processes:** Leverage detailed data from each lot to refine and improve our production and sales workflows.

Our Impact Strategy

Supporting the United Nations Sustainable Development Goals

Our long-term approach is firmly grounded in sustainability. By integrating farmers as partners within the coffee value chain, we ensure they directly benefit from the success of their beans. We achieve this through:

Profit Reinvestment

Allocating a portion of our profits to farming communities to support sustainable practices and local development.

Education and Training: Equipping farmers with resources and knowledge to implement environmentally friendly and efficient farming techniques.

STANDARD COLLECTION



MURAMVYA, BURUNDI

SINGLE ORIGIN

Sourced from the high-altitude region of Muramvya, this single-origin coffee offers a bright and balanced cup with a delightful flavour profile.

Location: Muramvya

Process: Washed

Quality: AB

Altitude: 1400 - 2000m

Varietals: Bourbon

Body: Medium

Aromas: Fruity and floral with a hint of spice

Acidity: Berries and Tropical fruit

Flavours: Red fruits & Chocolate

Aftertaste: Smooth & balanced with lingering caramel



MBEYA TANZANIA

SINGLE ORIGIN

Sourced from the high-altitude region of Mbeya. This single-origin coffee offers a vibrant and complex cup with a delightful flavour profile.

Location: Mbeya

Process: Washed

Quality: AB

Altitude: 1500 - 2000m

Varietals: Bourbon, Kent

Body: Medium to Full

Aromas: Fruity with a touch of chocolate & spice

Acidity: Bright and lively

Flavours: Berries, Chocolate

Aftertaste: Smooth with balanced acidity and hints of chocolate



MUKANDIMA COMMUNITY, KENYA

SINGLE ORIGIN

A collaborative effort between Ngacha Coffee Estate and local farmers. This coffee offers a bright and balanced cup with a positive social impact.

Location: Kirinyaga

Process: Washed

Quality: AA/AB

Altitude: 1500 - 1800m

Varietals: SL28, SL34

Body: Medium

Aromas: Fruity and Floral

Acidity: Bright and lively

Flavours: Berries, Citrus Fruit, Honey & Caramel

Aftertaste: Lingering fruity & floral notes



MAMBILIA PLATEAU, TARABA, NIGERIA

SINGLE ORIGIN

Sourced from the high-altitude region of the Mambila Plateau in Nigeria. This single-origin coffee offers a vibrant and complex cup with a rich flavour profile.

Location: Taraba

Process: Washed

Quality: AB

Altitude: 1400 - 1800m

Varietals: SL28

Body: Medium

Aromas: Fruity and Floral

Acidity: Bright and lively

Flavours: Fruity and Floral

Aftertaste: Clean with lingering cake notes



KAPCHORWA, UGANDA

SINGLE ORIGIN

Sourced from the slopes of Mount Elgon. This coffee offers a vibrant and complex cup that showcases the region's unique growing conditions.

Location: Kapchorwa

Process: Washed

Quality: AA

Altitude: 1500 - 2000m

Varietals: Bourbon, SL28

Body: Medium to Full

Aromas: Fruity with a hint of orange & woody notes

Acidity: Bright and lively

Flavours: Berries & Tropical Fruit

Aftertaste: Smooth & Balanced with lingering sweetness



NYUNGWE FOREST, RWANDA

SINGLE ORIGIN

Sourced from the pristine Nyungwe Forest, this single-origin coffee offers a bright and balanced cup with a rich flavour profile.

Location: Nyungwe Forest

Process: Washed

Quality: AA

Altitude: 1500 - 2000m

Varietals: Bourbon

Body: Medium

Aromas: Fruity and Floral

Acidity: Bright and lively

Flavours: Berries, Citrus Fruit, Honey & Caramel

Aftertaste: Clean & Crispy with lingering fruity flavour

PREMIUM COLLECTION

Discover the essence of excellence with our exclusive selection of Single Estate coffee from the renowned Ngacha Estate and Pearless Estate, nestled in the lush highlands of Kenya. Known for its meticulous cultivation and commitment to quality, Ngacha Estate produces coffee that captures the vibrancy of its terroir.



NGACHA ESTATE, ANAEROBIC NATURAL, KIRINYAGA KENYA SINGLE ESTATE

Savour the **internationally award-winning** Ngacha Estate Anaerobic Natural coffee, offering rich fruity notes and a complex flavour profile. This coffee, produced by Ngacha Coffee Estate, is a testament to meticulous processing and superior quality.

Location: Kirinyaga

Process: Anaerobic

Quality: AA/AB

Altitude: 1400 - 1800m

Varietals: SL28, SL34

Body: Full

Aromas: Fruity and Floral

Acidity: Bright and lively

Flavours: Berries, Citrus Fruit, Tropical Fruit, Chocolate

Aftertaste: Lingering fruity & floral notes



PEARLESS ESTATE - NYERI KENYA SINGLE ESTATE

This single estate coffee, graded as **AA Top++** with a screen size of 18, showcases the finest characteristics of Nyeri's renowned coffee-growing region.

Location: Nyeri

Process: Washed

Quality: AA

Altitude: 1400 - 1800m

Varietals: SL28

Body: Medium Full

Aromas: Fruity and Floral

Acidity: Bright and lively

Flavours: Blackcurrant, Citrus, Bergamont & Tropical Fruit

Aftertaste: Lingering fruity & floral notes