

christmas blend

A seasonal Union of coffees from Indonesia, India and East Africa

tasting notes

A delicious warming combination of Middle Eastern, African and Pacific coffees which comes together perfectly to create a comforting yet multi-layered blend ideal for the soothing the soul during cold nights in winter time. Humid, windswept and delicate ageing processes, combined with ancient and traditional harvesting techniques add complex notes to the cup. The result is a sweet brew with hints of cinnamon, spice and cedar with distinctly floral tones. The body is very deep and the finish almost velvet-like on the palate.

blend contents

Our Christmas Blend is an indulgent recipe bringing together our Sulawesi Aged (for depth), Monsooned Malabar (for spice and smoothness) and Organic Ethiopia Yirgacheffe (for fragrant topnotes) single estate coffees.

sulawesi aged

Most coffees are shipped from origin straight after harvesting and milling, but our aged coffee is stored in the Far East, under humid conditions for several years. This imparts a dramatic quality which is a highly prized very heavy body and velvety soft mouth-feel. Celebrated spirits writer Dave Broom memorably named it 'the Black Hole of coffee' at a tasting because of these very characters. The taste is very concentrated with hints of spice and cedar and is an outstanding coffee to follow a sumptuous feast.

monsooned malabar

Exposure to the monsoon winds after harvest and milling produces coffee considered a delicacy by many. Our Monsooned Malabar, from southern India, has a deep mouth-feel with complex and powerful spice-like aromas and very little acidity. Notes of cinnamon and coconut cr me permeate through the cup's sweet finish. The farm, in Sunticoppa, Karnataka State, provides excellent subsidised supplies for the workers along with dwellings, electricity and health care, as well as transport to local villages.

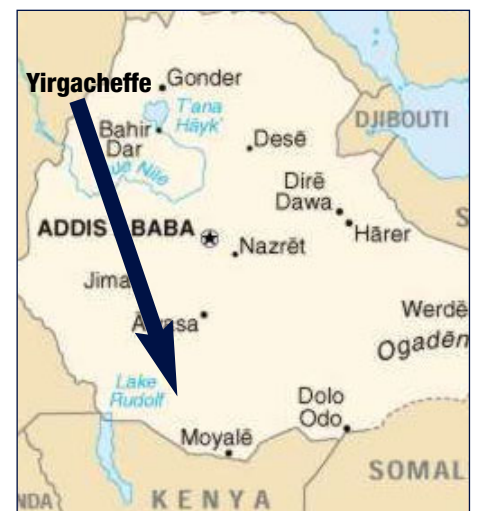
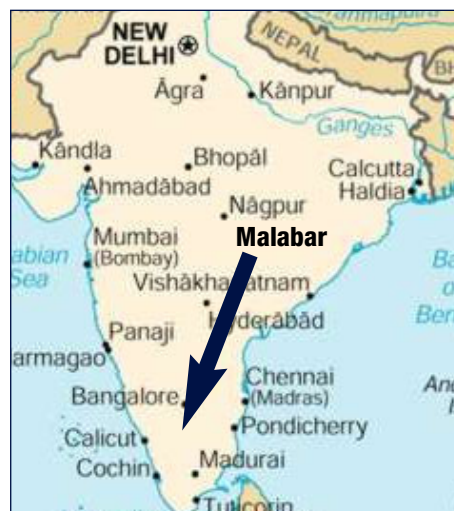
varietal

100% Arabica

body ★★★★★
acidity ★☆☆☆☆

organic ethiopia yirgacheffe

Our selection from the Yirgacheffe district is grown on family plots and smallholdings. Each producer takes their coffee cherry harvest to a central co-operative owned milling station within one of the farming zones for pulping, washing, drying and sorting. This unusual coffee possesses great depth of flavour and an intriguing floral lemon-pepper aroma, unlike any other coffee. The cup is distinctive, wild and exotic. It is medium bodied and perfectly complements a wide range of foods - especially those which are spicy, or strong flavoured. Certified Fairtrade and Organic.



Selected, imported and hand-roasted by Jeremy Torz & Steven Macatonia
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hand-made coffee from hands-on people

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