

# MELBOURNE COFFEE MERCHANTS



For enquiries please contact us at [hello@melbournecoffeemERCHANTS.com.au](mailto:hello@melbournecoffeemERCHANTS.com.au)

COUNTRY, REGION	COFFEE	VARIETY	PROCESSING	ARRIVAL DATE	CUPPING NOTES	QTY	UNIT WEIGHT (KG)	PACKAGING	AVAILABILITY
<b>BOLIVIA</b>									
BOLIVIA, Caranavi, Sol de la Mañana Producers	Pedro Flores	Caturra, Catuai	Washed	Dec-19	Green apple, papaya and honeydew melon, with a distinct raisin sweetness and long, clean finish.	4	30	Grain Pro	LATE DEC
BOLIVIA, Caranavi, Sol de la Mañana Producers	Julio Paye Medina	Caturra, Catuai	Washed	Dec-19	Floral aroma, with sugarcane sweetness and tropical acidity. Cherry, guava, apple and sweet mandarin in the cup.	18	30	Grain Pro	LATE DEC
BOLIVIA, Uchumachi, Sol de la Mañana Producers	Juana Mamani	Caturra	Washed	Dec-19	Yellow nectarine and orange, with a juicy body. Dark chocolate and toasted hazelnut on the finish.	18	30	Grain Pro	LATE DEC
BOLIVIA, Caranavi, Sol de la Mañana Producers	Carmelita Washed	Caturra, Catuai	Washed	Dec-19	Balanced and clean, with mandarin, pineapple, apricot and lemon. Intensely sweet with walnut and almond on the finish.	24	30	Grain Pro	LATE DEC
BOLIVIA, Caranavi, Sol de la Mañana Producers	Sol de la Mañana Peaberry	Caturra, Catuai	Washed	Dec-19	Distinct rose and vanilla florals. Red apple, mandarin and pear, with condensed milk sweetness and creamy body.	18	30	Grain Pro	LATE DEC
BOLIVIA, Samaipata, Fincas Los Rodriguez	Floripondio	Red Caturra	Semi-washed	Dec-19	Floral and sweet with stone fruit acidity. Orange, peach, yellow plum and rose. Balanced and clean.	38	30	Grain Pro	LATE DEC
BOLIVIA, Samaipata, Fincas Los Rodriguez	El Fuerte	Red Caturra	Semi-washed	Dec-19	Creamy and full bodied. Milk chocolate, condensed milk, pear and golden sultana. Lingering cocoa on finish. Great for espresso.	28	30	Grain Pro	LATE DEC
BOLIVIA, Caranavi, Sol de la Mañana Producers	Carmelita Natural Lot 1	Caturra, Catuai	Coco Natural	Dec-19	Pineapple, passionfruit, raspberry and tamarind, with a buttery body and rose aroma on finish. Syrupy and sweet.	3	30	Grain Pro	LATE DEC
BOLIVIA, Caranavi, Sol de la Mañana Producers	Carmelita Natural Lot 2	Caturra, Catuai	Coco Natural	Dec-19	Intensely fruit forward, with winegums, passionfruit, purple grape, port wine and a big, syrupy body. Very distinct.	8	30	Grain Pro	LATE DEC
BOLIVIA, Caranavi, Fincas Los Rodriguez	La Linda Java	Java	Washed	Dec-19	Jasmine and vanilla aroma, with almond nougat, sweet mandarin and hazelnut in the cup. Elegant and clean.	7	20	Vac Pack	LATE DEC
BOLIVIA, Caranavi, Fincas Los Rodriguez	La Llama Java	Java	Coco Natural	Dec-19	Papaya, star fruit and ripe melon. Floral and complex, with honeycomb sweetness and great balance.	6	20	Vac Pack	LATE DEC
BOLIVIA, Caranavi, Fincas Los Rodriguez	Waliki Java	Java	Coco Natural	Dec-19	Bright yellow peach, pineapple, vanilla and cream. Sparkling acidity, with a clean finish and great structure.	10	20	Vac Pack	LATE DEC
<b>BRAZIL</b>									
BRAZIL, Serra do Cabral, Minas Gerais	Borralha	Catuai	Natural	Nov-19	Honey blossom aroma and notes of ripe plum, cherry, toffee and peach jam. Intensely sweet with a syrupy body.	90	30	Grain Pro	LATE NOV
BRAZIL, Serra do Cabral, Minas Gerais	Onça Parda	Catuai	Pulped Natural	Nov-19	Dark chocolate, stewed plums, cherry and Brazil nuts. Brown sugar sweetness with a full body and great structure.	40	30	Grain Pro	LATE NOV
BRAZIL, Piatã, Bahia	Sítio Canaã	Obata, Topazio, Bourbon, Catuai 2SL	Pulped Natural	Nov-19	Red apple, dried apricot and caramelised pineapple. Chocolate and roasted hazelnuts on the finish, with great balance and sweetness.	24	30	Grain Pro	LATE NOV
BRAZIL, Piatã, Bahia	São Judas	Catuai	Pulped Natural	Nov-19	Tropical acidity with yellow plum, green grape and lemon curd. Rich and creamy, with a clean, sweet finish.	20	30	Grain Pro	LATE NOV
BRAZIL, Chapada Diamantina, Bahia	Airumá	Catuai, Topazio	Pulped Natural	Nov-19	Floral aroma, with maple syrup, toasted hazelnut, fruitcake and cocoa. Full bodied and sweet, with a creamy mouthfeel.	36	30	Grain Pro	LATE NOV
BRAZIL, Chapada Diamantina, Bahia	Sempre Viva	Catuai, Topazio	Pulped Natural	Nov-19	Complex and distinct, with passionfruit, mango, liquorice and almond. Chocolate and black tea on the finish.	39	30	Grain Pro	LATE NOV



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BRAZIL, Chapada Diamantina, Bahia	Progresso Natural	Catuai, Topazio	Natural	Nov-19	Butterscotch aroma with marzipan and marmalade. Dark chocolate and dates, with a creamy body. Rich, sweet and balanced.	78	30	Grain Pro	LATE NOV
<b>COLOMBIA</b>									
COLOMBIA, Nariño	Small Producers of Pompeya	Caturra, Colombia	Washed	Oct-19	Great structure and clarity, with honey, cherry, dried apricot and toffee apple. Syrupy body and a brown sugar sweetness.	1	30	Vac Pack	IN STOCK
COLOMBIA, Tolima	Small Producers of Ibagué	Colombia, Caturra, Castillo	Washed	Oct-19	Caramel and baking spice, with hazelnut, honey and marmalade. Bright, green apple acidity and a juicy body. Clean and complex.	72	30	Vac Pack	IN STOCK
<b>GUATEMALA</b>									
GUATEMALA, Antigua	San Agustin	Caturra, Villa Sarchi, Bourboncito	Washed	Jul-19	Heavy body with syrupy mouthfeel, and toasted butter, plum, cherry and walnut. Good for espresso.	2	30	Grain Pro	IN STOCK
GUATEMALA, Sierra de las Minas	Santa Ana	Bourbon, Caturra	Washed	Jul-19	Rounded body with chocolate, praline and red apple with a soft floral and almond finish. Good for espresso.	28	30	Grain Pro	IN STOCK
GUATEMALA, Huehuetenango	La Ponderosa	Bourbon, Catuai	Washed	Jul-19	Distinct and transparent with yellow nectarine, tangerine, apple, and a caramel finish.	64	30	Grain Pro	IN STOCK
GUATEMALA, Huehuetenango	Calahute	Caturra, Catuai, Tekisik	Washed	Jul-19	Well balanced and rounded with caramel sweetness, and notes of milk chocolate, purple grape and stone fruit.	46	30	Grain Pro	IN STOCK

## SPECIAL OFFERS

Special offers are coffees that we have discounted for various reasons. It may be because we are overstocked on a particular origin, or that the coffee has fallen below our quality expectations on arrival or a number of months after landing. In both of these situations, we will discount the coffee - we would much prefer the coffee to move at a loss sooner, rather than let the coffee decline over time (as this doesn't do our name, or the producers name any credit). These coffees now represent great value - especially vs. any coffees at that price level on the spot market. All of them have been thoroughly QCed and the notes below represent the most recent cupping notes and list any concerns we have (if there are any) with the quality.

### ETHIOPIA

#### ***Why has this coffee been discounted?***

*"This coffee has been discounted as it landed at a lower quality than expected. We anticipated this coffee would be cupping between 86.5-87.5 points, but have found it to be cupping closer to 84 points. We have cupped the coffee multiple times, and while we have some QC concerns we have still found many positives in the cup. This coffee presents great floral aromatics and is very sweet, with an appealing stone fruit acidity. We think this coffee will make an excellent single origin espresso, or add sweetness and complexity to a blend." - Fleur Studd*

ETHIOPIA, Limu Kossa	Burka Gudina	Heirloom Varieties	Washed	Jul-19	Floral aroma with plum, apple, dark chocolate and tea-like tannins on the finish. Good for espresso.	22	30	Grain Pro	IN STOCK
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