

MELBOURNE COFFEE MERCHANTS



For enquiries please contact us at hello@melbournecoffeemERCHANTS.com.au

COUNTRY, REGION	COFFEE	VARIETY	PROCESSING	ARRIVAL DATE	CUPPING NOTES	QTY	UNIT WEIGHT (KG)	PACKAGING	AVAILABILITY
BRAZIL									
BRAZIL, Mucugê, Chapada Diamantina, Bahia	Fazenda Progresso Pulped Natural	Red Catuai	Pulped Natural	Mar-22	Creamy and sweet, with great balance and structure. Plum and milk chocolate, with almond praline on the finish. Pairs well with milk.	49	30	Grain Pro	IN STOCK
BRAZIL, Piatã, Chapada Diamantina, Bahia	São Judas Pulped Natural	Red Catuai	Pulped Natural	Apr-22	Panela sweetness, with a creamy body and a long, clean finish. Cherry, red apple and honey, balanced by toasted almond and dark chocolate.	21	30	Grain Pro	IN STOCK
BRAZIL, Piatã, Chapada Diamantina, Bahia	Sítio Tanque	Catuai, Mundo Novo	Pulped Natural	Apr-22	Rich and creamy, with great depth and sweetness. Sarsaparilla, plum and black cherry, with hazelnut nougat and black tea on the finish,	13	30	Grain Pro	IN STOCK
BRAZIL, Piatã, Chapada Diamantina, Bahia	Sítio Canaã Acaua	Acaua	Pulped Natural	Apr-22	Crisp and juicy, with great structure and clarity. Cola-like acidity, purple grape and tangelo, with dark chocolate on the finish.	33	30	Grain Pro	IN STOCK
BRAZIL, Piatã, Chapada Diamantina, Bahia	São Judas Natural	Red Catuai	Natural	Jun-22	Bright strawberry, green apple and maraschino cherry in the cup, with floral complexity. Winey acidity, with great structure and clarity.	10	30	Grain Pro	IN STOCK
COLOMBIA									
COLOMBIA, Inza, Cauca	Leonel Calambás 'El Jardín'	Caturra, Colombia	Washed	Aug-22	Pear, apricot and vanilla, with a creamy body and almond nougat on the finish. Intensely sweet, with lingering white blossom florals.	12	30	Vac Pack	EARLY AUG
COLOMBIA, Inza, Cauca	Luz Mila Mazabuel 'El Totumo'	Caturra, Colombia	Washed	Aug-22	Fruit forward and complex, with green apple acidity and panela sweetness. Caramelised citrus, mandarin and dark chocolate.	15	30	Vac Pack	EARLY AUG
COLOMBIA, Inza, Cauca	Small Producers of Belén	Caturra, Colombia, Tabi	Washed	Aug-22	Sweet and creamy, with a syrupy mouthfeel and sparkling finish. Vanilla, Golden Delicious apple and milk chocolate.	50	30	Vac Pack	EARLY AUG
COLOMBIA, Cajamarca, Tolima	Small Producers of Cajamarca	Caturra, Colombia	Washed	Aug-22	Great clarity and balance, with bright acidity and honey sweetness. Lemonade, green apple and hibiscus tea, with cocoa on the finish.	27	30	Vac Pack	EARLY AUG
COLOMBIA, China Alta, Tolima	Small Producers of China Alta	Colombia	Washed	Aug-22	Pink Lady apple, nectarine and marmalade sweetness, with a creamy body and lingering finish. Great balance and structure.	16	30	Vac Pack	EARLY AUG
COLOMBIA, Caicedo, Antioquia	Small Producers of El Hato	Colombia	Washed	Aug-22	Bright and lifted, with stone fruit acidity and a juicy body. Yellow peach, green grape and hazelnut, balanced by panela sweetness.	76	30	Vac Pack	EARLY AUG
GUATEMALA									
GUATEMALA, Antigua	Santa Clara Estate	Bourbon, Caturra	Washed	Jul-22	Almond nougat, golden sultana, red apple and milk chocolate. Sweet and creamy, with great weight and balance.	8	30	Grain Pro	IN STOCK
GUATEMALA, Antigua	La Soledad	Bourbon, Caturra	Washed	Jul-22	Rich and well structured, with great balance and a sweet finish. Plum, dark chocolate and hazelnut with a clean finish.	8	30	Grain Pro	IN STOCK
GUATEMALA, Cobán	Santa Isabel Estate	Caturra	Washed	Aug-22	White blossom florals, with lifted citrus acidity and honey sweetness. Mandarin, green apple and nectarine, with oolong tea on the finish.	27	30	Grain Pro	EARLY AUG
GUATEMALA, Huehuetenango	La Providencia	Caturra	Washed	Aug-22	Great structure and balance, with brown sugar sweetness and a creamy body. Golden sultana, candied orange and hazelnut.	81	30	Grain Pro	EARLY AUG
GUATEMALA, Huehuetenango	Calahute	Bourbon	Washed	Aug-22	Sweet and clean, with a creamy mouthfeel. Milk chocolate, stewed apple and honeydew melon, with hazelnut on the finish.	99	30	Grain Pro	EARLY AUG
GUATEMALA, Chimaltenango	El Retiro	Bourbon	Washed	Aug-22	Golden syrup, red plum and orange, balanced by sweet almond and rooibos tea. Great clarity and structure.	30	30	Grain Pro	EARLY AUG



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ETHIOPIA*									
ETHIOPIA, Guji	Hadeso Natural	JARC Variety 74112	Natural	Jul-22	Peach nectar, lemon custard and hazelnut, with a creamy texture and balanced finish. Rich and sweet.	31	30	Grain Pro	IN STOCK
ETHIOPIA, Guji	Jigesa Natural	JARC Variety 74110	Natural	Jul-22	Fruit forward and juicy, with great intensity and a long, perfumed finish. Concord grape, raspberry, cherry and custard apple.	4	30	Grain Pro	IN STOCK
ETHIOPIA, Guji	Uraga Anaerobic	Landrace & JARC Variety	Anaerobic	Oct-22	Unique and distinct, with tropical acidity and syrupy sweetness. Melon, custard apple and pineapple, with a clean finish.	2	30	Grain Pro	EARLY OCT
ETHIOPIA, Yirgacheffe	Worka Chelchele Natural	Landrace & JARC Varieties	Natural	Oct-22	Condensed milk sweetness, with bright stone fruit acidity and a creamy body. Red grape, boysenberry and Amaretto.	43	30	Grain Pro	EARLY OCT
ETHIOPIA, Gera	Gera Washed	Landrace & JARC Varieties	Washed	Oct-22	Crisp and clean, with greengage plum, pear and black tea. Intensely floral, with orange blossom and jasmine fragrance.	20	30	Grain Pro	EARLY OCT
ETHIOPIA, Yirgacheffe, Lalisaa Project	Ayele Begashaw Natural	Landrace & JARC Varieties	Natural	Oct-22	Strawberry, pineapple and blueberry, balanced by caramel sweetness. Sweet and floral, with a silky body and clean finish.	50	30	Grain Pro	EARLY OCT
ETHIOPIA, Bensa, Lalisaa Project	Bekele Yutute Natural	Landrace & JARC Variety	Natural	Oct-22	Rich and sweet, with fruit forward complexity and great intensity. Mango, passionfruit, lime and Earl Grey tea.	6	30	Grain Pro	EARLY OCT

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**Please note: Due to high demand we are now requiring that all Ethiopian, Kenyan and specially-prepared or rare variety offerings are paid for in full within a strict 30-day period from landing (we are happy to store the coffees for as long as required, provided they are paid for in full). This is to ensure we are seeing income from these coffees relatively quickly and to build cash reserves to pay for future shipments. Please consider these payment terms as you reserve your allocations from this year's line up.*