

FESTIVE BLEND



We are delighted to offer you a blend with a christmas twist, that combines some of the most loved countries, who are leaders in growing high quality coffee.



BRAZIL, NICARAGUA, SUMATRA, INDIA

This seasonal blend brings together some of the world's finest Arabica beans from four diverse coffee-growing regions, each specifically sourced to complement the others, bringing something unique to the blend. Indian Mysore offers warmth with its velvety chocolate and spicy notes, which are then enhanced by Sumatra's cosy full body. Nicaragua adds notes of forest fruits, which, when combined with sweet Brazilian nuttiness, evoke the festive flavours of Christmas pudding. When all four origins are combined, as they are here, a truly special cup is produced that epitomises the feel of winter festivities.

Sumatra · Koperasi Pertanian Gayo Lauser Antara (KGLA) – Farmers receive specialist training, learning the latest practices in coffee cultivation and implementing environmentally friendly approaches, fostering a community of skilled and knowledgeable farmers.

India (Mysore) · Badra Estate – We have worked with the Badra Estate for over 15 years and have become firm family partners, recently visiting during an origin trip to India. The estates were built by the Mammen family in 1936 and have been run by the family ever since. The farms are located in Chickmagalur on the Bababudan Giri hills, where the first coffee plants arrived in India in 1670. We are proud to use their deliciously deep-bodied Arabica to centre and ground this festive blend.

Nicaragua · The blend also includes Nicaraguan Caturra beans, grown by 500 small-scale farmers in the Matagalpan region. Ofi, the coffee producer, is deeply integrated throughout the supply chain, establishing a credit programme that subsidises 80% of farmers' production costs and encouraging further investment in sustainable practices.

Brazil · This microlot is Cultivated by Daterra farms in the cooperative. Grown amongst 150,000 native trees across 216 mini farms of 5-15 hectares, the steady climate, with dry-fresh winters and warm wet summers, encourages flavourful beans. These farms are some of the oldest coffee plantations in the Brazilian Santa Colomba region.



LOCATION

Brazil, Nicaragua
Sumatra, India



ALTITUDE

1200 - 1700 masl



SPECIES

Arabica



VARIETAL/S

Various



PROCESS

Natural / Washed



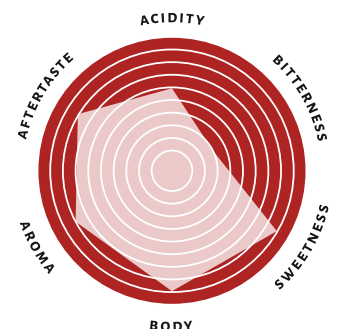
TASTE NOTES

Spicy
Chocolate
Christmas Pudding
Forest Fruit



STRENGTH

4 / 5



KINGDOM
COFFEE CO
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COFFEE WITH A CONSCIENCE