

VOLCAFE

select

**EXCLUSIVE
COFFEES**



Dear colleagues and customers,

We are thrilled to present you with a newly curated selection of twelve coffees—exclusively created blends and unique single-origins. All coffees in this catalogue are part of our Selected range, meaning they are only available from Volcafe in Europe. Whether you're looking for more innovative tastes or something more familiar, this range is curated for anyone looking to discover unique and consistently available coffees.

It is our goal that this brochure can take you on a journey into the various coffee regions and that you almost smell of blossoming flowers from the steep slopes of Sidamo to the cloudy forests of Antigua.

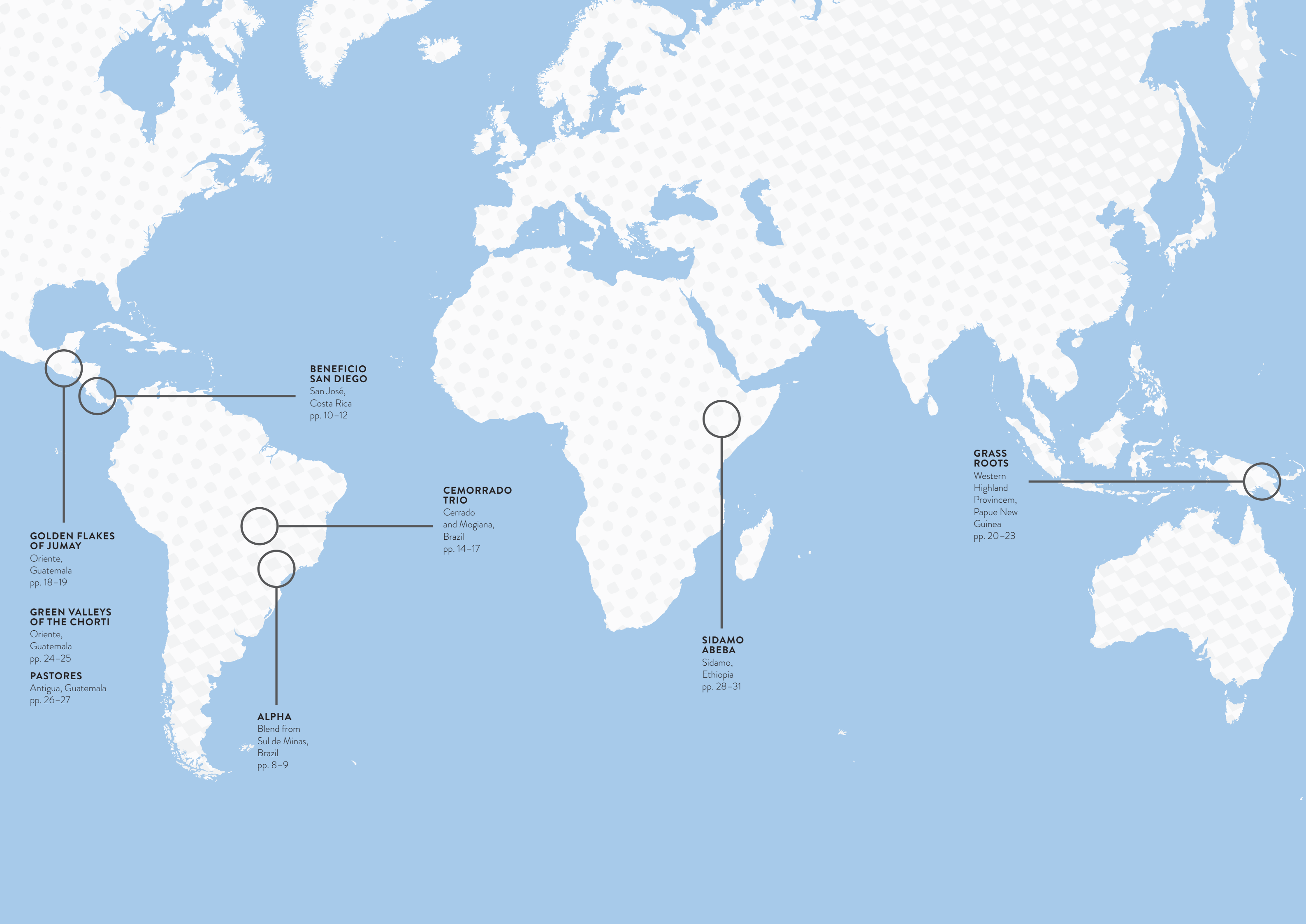
Our sister-companies have forged relationships with coffee growers, securing a lifeline for thousands of farmers and communities, and ensuring their produce finds a ready market. From tree to bag, through the hullers to coffee labs and around the globe by freight to final cup. At the same time our quality teams in Europe and colleagues on location have been doing superb work in sourcing, roasting and brewing fresh and exciting cups with remarkable consistency.

We invite you to enjoy these global coffees that have travelled to you, bringing a world of exquisite flavours together in your demitasse.

Best wishes,

The Volcafe Select Team

selected



GOLDEN FLAKES OF JUMAY

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Highland
Provincem,
Papue New
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B R A Z I L



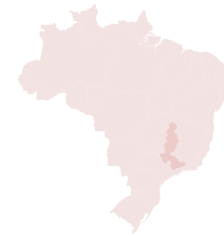
TRADITION OF EXCELLENCE WITH FARM
LEVEL TRACABILITY

Alpha was created fifty years ago by our sister company in Brazil, Volcafe Santos. At each harvest, their Blend Master assembles Alpha to a long-established standard, but each time with the flair of chef creating his masterpiece with fresh daily ingredients. This blend was the first *Selected* coffee that our company created. Alpha offers a sweet cup with notes of caramel and milk chocolate. Each sourced coffee blended into Alpha contributes to this profile, but must fulfill quality standards as well as coming from either the Cerrado, the Alta Mogiana or the Sul de Minas region.

CERRADO is the first coffee-producing area in the world to benefit from a “Designated Origin” label – a certification similar to wine. An ideal altitude, flat topography and balanced climate all shape the character of a coffee profile on which this region’s remarkable reputation has been built. Hot and wet summers favour intense flowering and uniform cherry maturation; while dry and warm winters with low air moisture sustain the intrinsic quality of the coffee during harvest and processing.

ALTA MOGIANA takes its name from the railway company which enabled the expansion of coffee in the area in the 19th century. With a perfect combination of altitude, rich soils and stable climate, Alta Mogiana offers exceptional conditions to grow coffee, and with an active pruning strategy, the farmers on these estates are among the most productive in Brazil.

SUL DE MINAS is one of the most traditional and diverse growing regions in Brazil. Coffee was introduced in the 1850s and since then it has become one of the most important economic contributions to the region’s development. With more than 600,000 hectares of coffee, Sul de Minas is the largest producing district in Brazil but this growth in production has not come at the expense of craft as family-owned small farms still predominate in the region.



REGION
Cerrado, Alta Mogiana,
Sul de Minas

ALTITUDE
900–1,100 m

AV. RAINFALL
1,000 mm / anno

AV. TEMPERATURE
20–23°C

VARIETY
Catuai, Mundo Novo, Acai

HARVEST
June–September

PROCESSING
Natural



SENSORIAL ANALYSIS

FLAVOURS

Milk chocolate, caramel,
overall sweet, juicy,
nicely integrated citric acidity,
very balanced

CUPPING SCORE

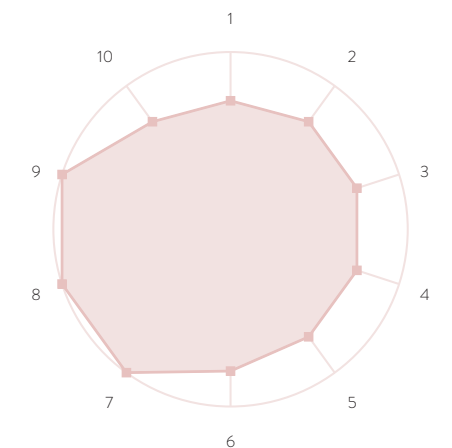
82.75

BODY INTENSITY ●●○

ACIDITY INTENSITY ●○○

CUP PROFILE

7.25	1	Fragrance / Aroma
7.50	2	Flavour
7.50	3	After-taste
7.50	4	Acidity
7.50	5	Body
8	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
7.50	10	Overall grade





COSTA RICA

BENEFICIO SAN DIEGO

FINEST ARTISANAL PROCESSING



The famous Tarrazú region needs no introduction - the Costa Rican canton is renowned for the aroma, body and fine acidity of its coffee. Located a two-hour drive south from San José, the region is a coffee gold mine, combining perfect growing conditions at an altitude over 1,500 metres, which allows the cherries to mature slowly until they reach their full potential.

While the average farm size is three hectares, many of these coffee producers do not operate their own washing stations but deliver their ripe cherries to a Beneficio, large commercial wet-mills. Beneficio San Diego, located in the heart of the Tarrazú and Tres Ríos regions, is owned and operated by our sister company Volcafe Costa Rica. It specialises in the processing of local coffees, strives for ever increasing operational, environmental and quality standards, and takes pride in working with producers to ensure good community relations and sustainable production.

Established in 1888, Beneficio San Diego has a long tradition in coffee processing and throughout its history has developed expertise in innovative methods. They have created unique processes, including thermal fermentation tanks and the use of yeast, to create truly unique cup profiles. To produce the Yeast Honey lot, cherries are selected at their ripest (brix degree: 26), depulped and the resulting wet parchment is laid out on sun drying patios. An artisanal yeast is sprayed over the drying parchments to regulate the fermentation and the sugar breakdown processes.

COLIBRI TARRAZÚ

REGION

Tarrazú, San José

ALTITUDE

1,500–1,900 m

VARIETY

Caturra & Catuai

PROCESSING

Fully-washed

QUALITY

SHB

HARVEST

January–March

SAN DIEGO NATURAL

REGION

Tarrazú, San José

ALTITUDE

1,200–1,750 m

VARIETY

Caturra & Catuai

PROCESSING

Natural

QUALITY

SHB

HARVEST

January–March

SAN DIEGO YEAST HONEY

REGION

Tarrazú, San José

ALTITUDE

1,200–1,600 m

VARIETY

Caturra & Catuai

PROCESSING

Yeast-aided Honey

QUALITY

SHB

HARVEST

January–March



SENSORIAL ANALYSIS

SAN DIEGO YEAST HONEY

FLAVOURS

Silky body, cinnamon, melon, strawberry, sweet & sugary, phosphoric acidity

CUPPING SCORE

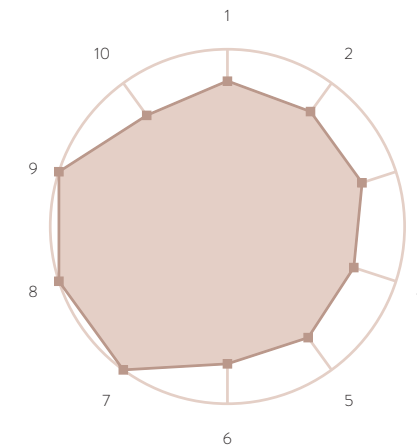
84.75

BODY INTENSITY ●●○○

ACIDITY INTENSITY ●○○○

CUP PROFILE

8	1	Fragrance / Aroma
8	2	Flavour
7.75	3	After-taste
7.75	4	Acidity
7.75	5	Body
7.75	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
7.75	10	Overall grade



SAN DIEGO NATURAL

FLAVOURS

Full body, winey, dried fruits, white peach, brown sugar, well integrated malic acidity

CUPPING SCORE

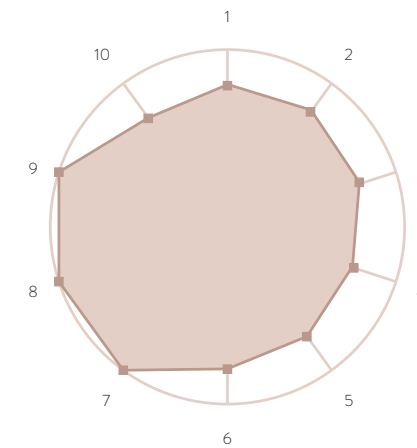
84.75

BODY INTENSITY ●●○○

ACIDITY INTENSITY ●○○○

CUP PROFILE

7.75	1	Fragrance / Aroma
8	2	Flavour
7.75	3	After-taste
7.75	4	Acidity
7.75	5	Body
8	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
7.50	10	Overall grade



COLIBRI TARRAZÚ

FLAVOURS

Cherry juice, citrus notes, floral hints, milk chocolate, juicy, light to medium citric acidity

CUPPING SCORE

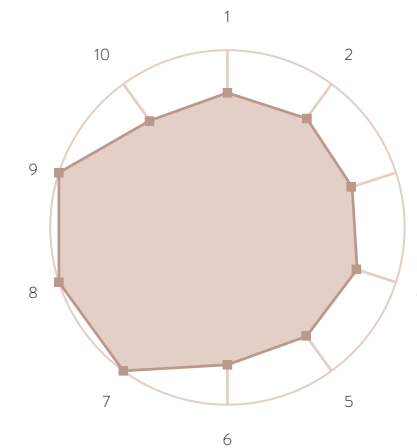
83.5

BODY INTENSITY ●●○○

ACIDITY INTENSITY ●●○○

CUP PROFILE

7.75	1	Fragrance / Aroma
7.75	2	Flavour
7.50	3	After-taste
7.75	4	Acidity
7.50	5	Body
7.75	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
7.50	10	Overall grade



B R A Z I L

CEMORRADO

A TRIO OF FLAVOURS

The Cemorrado Trio is a selected collection in our range of finest Brazilian lots exclusively created for Volcafe Select. We have chosen three distinctive qualities each boasting a different and seductive profile. Versatile and solid, the trio offers the perfect backdrop to suit any blend. The characters are defined as **SWEET**, offering honey and ripe fruit sweetness, **HAZEL** that is smooth-bodied with notes of hazelnut and milk chocolate, and **CHOCOLATE** with its intense chocolate flavour and full body.

The name Cemorrado is a portmanteau of Cerrado and Alta Mogiana – the two regions from which this varied trio is sourced. Harvest after harvest, we carefully select beans for each of these three qualities to ensure profile consistency and long-term availability. The Cemorrado Trio will not disappoint, whether as the base for a perfect blend or served as a single-origin.

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REGION

Cerrado & Mogiana

ALTITUDE

850–1,250 m

VARIETY

Mundo Nuovo, Catuai

HARVEST

May–June

PROCESSING

Natural



SENSORIAL ANALYSIS



FLAVOURS

brown sugar sweetness (from honey, toffee to caramel)
Fruity notes in the aftertaste

RECOMMENDATION

Perfect as a single-origin filter coffee

CUPPING SCORE

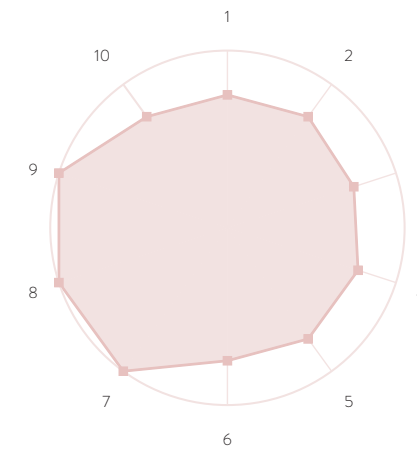
83.50

BODY ●●●○

ACIDITY ●●●○

CUP PROFILE

- 7.50 1 Fragrance / Aroma
- 7.75 2 Flavour
- 7.50 3 After-taste
- 7.75 4 Acidity
- 7.75 5 Body
- 7.50 6 Balance
- 10 7 Uniformity
- 10 8 Clean cup
- 10 9 Sweetness
- 7.75 10 Overall grade



FLAVOURS

Roasted hazelnut
Caramel
Cereals
Sweet

RECOMMENDATION

Great for a Crema Blend or in any other milk beverage

CUPPING SCORE

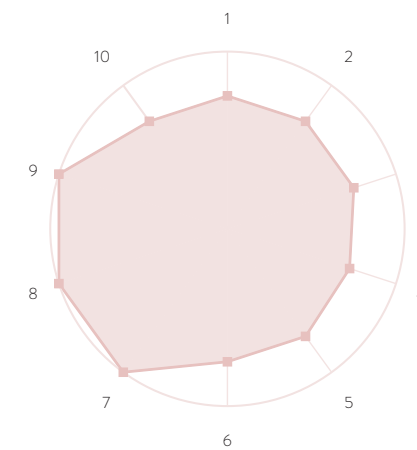
82.25

BODY ●●●○

ACIDITY ●●●○

CUP PROFILE

- 7.50 1 Fragrance / Aroma
- 7.50 2 Flavour
- 7.50 3 After-taste
- 7.25 4 Acidity
- 7.50 5 Body
- 7.50 6 Balance
- 10 7 Uniformity
- 10 8 Clean cup
- 10 9 Sweetness
- 7.50 10 Overall grade



FLAVOURS

Intense chocolate (from cocoa powder, cocoa nibs to dark chocolate)
Sweet

RECOMMENDATION

The perfect combination for a single-origin espresso

CUPPING SCORE

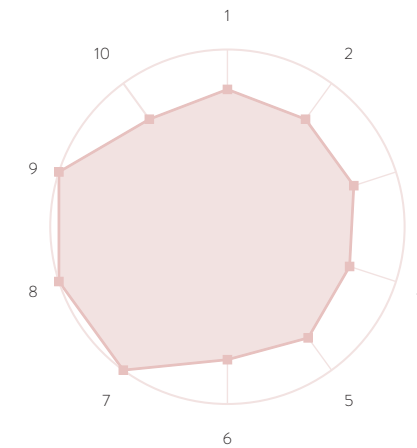
82.75

BODY ●●●●

ACIDITY ●●●○

CUP PROFILE

- 7.75 1 Fragrance / Aroma
- 7.50 2 Flavour
- 7.50 3 After-taste
- 7.25 4 Acidity
- 7.75 5 Body
- 7.50 6 Balance
- 10 7 Uniformity
- 10 8 Clean cup
- 10 9 Sweetness
- 7.50 10 Overall grade



GOLDEN FLAKES OF JUMAY

FROM GUATEMALA'S NEW FRONTIER



Our Golden Flakes of Jumay is grown on the slopes of the Jumay volcano, in the eastern region of Jalapa in New Oriente. New Oriente is one of the most recent coffee regions to develop in Guatemala and its combination of rich soil, high altitude and rainy climate offers conditions for coffee trees to thrive. Independent smallholders have been able to dominate the coffee growing industry here, successively contending with larger, established estates. The small producers cultivate coffee in a biodiverse context alongside other crops and while some of the farms process their cherries at home, many work with wet mills to whom they sell their cherries to.

Golden Flakes of Jumay is an exclusive coffee from our sister company in Guatemala, Peter Schoenfeld S.A. To create the coffee, they work with small producers from the Jalapa, Mataquesuintla and San Carlos Alzatate areas. Their selection is not only based on the geography but but more importantly on the quality of the cherries and the resulting cup profile.



REGION

Jalapa, Oriente

ALTITUDE

1,500–1,700 m

RAINFALLS

1,500 mm per anno

PRODUCERS

Smallholders

VARIETY

Bourbon, Catuai

CROP PERIOD

December–March

PROCESSING

Fully-washed,
sun-dried



SENSORIAL ANALYSIS

FLAVOURS

Milk chocolate,
grapes, citrus, creamy

CUPPING SCORE

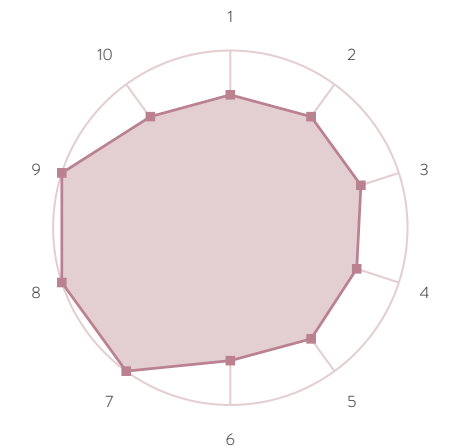
84.25

BODY ○○○

ACIDITY ○○○

CUP PROFILE

7.75	1	Fragrance / Aroma
8	2	Flavour
7.50	3	After-taste
7.75	4	Acidity
7.75	5	Body
7.75	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
7.75	10	Overall grade



GRASS ROOTS

PLANTATION A/X-NATURAL

The Western Highlands Province is centrally located in the highlands of Papua New Guinea and shares common borders with Jiwaka, Enga, Southern highlands, Simbu and Madang provinces. It is the highest producing coffee region in the country. In the past, land selection for coffee production was not based on scientific principles, rather coffee gardens and estates were developed on what land became available. The volcanic soil in this area is very fertile, making it one of the biggest coffee cherry supply of Papua New Guinea.

Paul Pora owns and operates the Grass Roots wet mill. He is not a typical coffee producer: unlike the usual PNG coffee farmer or processor, he has a degree in Agriculture from a PNG university and diplomas in Agricultural Breeding from the United Kingdom. Before becoming a producer himself, he worked with the Coffee Research Institute, in PNG. Paul's background and knowledge in the industry is reflected in the management of the wet mill and the quality coffee that he produces consistently.

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To fully control the quality of his coffee, Paul buys exclusively red cherries from the surrounding farmers. Hence the "Plantation"-quality grade: Paul and his team are able to select only the fully-ripe cherries, like a big estate would do. After having processed the coffee, it is shipped to the Eastern Highlands to be prepared and stored before export: the Eastern Highlands are far less humid and the coffee parchments preserve therefore its aromas.

Paul has a very strong and close business-relationship with our sister company in Papua New Guinea. Thanks to this cooperation, Grass Roots started some experiments to improve the quality of its coffee and have been producing Naturals successfully for two seasons.



REGION
Kuli Gap, Western
Highland Province

ALTITUDE
1,600–1,900 m

PRODUCERS
Paul Pora

FARMERS
Smallholders

WET MILL
Grass Roots

VARIETY
Typica, Arusha, Bourbon

CROP PERIOD
April–August

PROCESSING
Natural



“With the exclusive working relationship we have with Paul, his knowledge and willingness to improve, we are able to pilot many Volcafe Way practice methods and buyer’s requests into his operation.”

Sunil Machiah, General Manager Volcafe Papua New Guinea

SENSORIAL ANALYSIS

FLAVOURS

Mango, papaya, passion fruit, pineapple, lime, carrot juice, crisp, sweet, sweet icewine

CUPPING SCORE

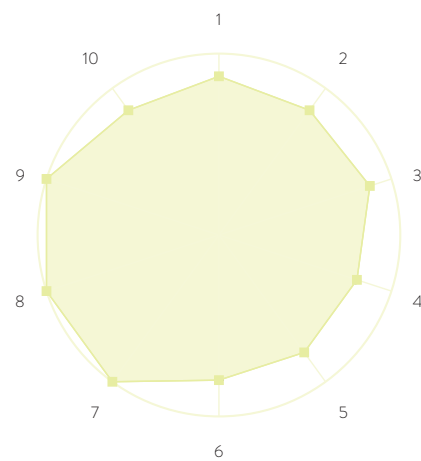
88.50

BODY ●●●

ACIDITY ●●●

CUP PROFILE

8.75	1	Fragrance / Aroma
8.50	2	Flavour
8.75	3	After-taste
8	4	Acidity
8	5	Body
8	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
8.50	10	Overall grade



GREEN VALLEYS OF THE CHORTI

FROM SMALLHOLDERS' HANDS



SENSORIAL ANALYSIS

FLAVOURS

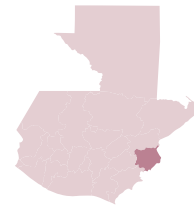
Grapes, hints of stonefruit, milk chocolate, sugarcane sweetness, juicy

CUPPING SCORE

84

BODY ●●●

ACIDITY ●●●



REGION
Chiquimula, Oriente

ALTITUDE
1,500–1,700 m

RAINFALLS
2,000 mm per anno

PRODUCERS
Smallholders

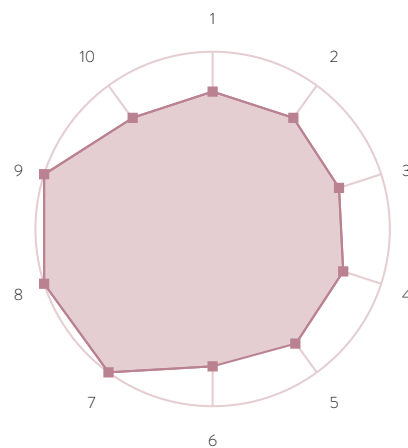
VARIETY
Bourbon, Pache, Catuai

CROP PERIOD
December–March

PROCESSING
Fully-washed, sun-dried

CUP PROFILE

7.50	1	Fragrance / Aroma
7.75	2	Flavour
7.75	3	After-taste
7.75	4	Acidity
7.75	5	Body
7.75	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
7.75	10	Overall grade



GREEN VALLEYS
OF THE CHORTI

Our Green Valleys of the Chorti coffee grows in the heart of the Chorti area, near Olopa and Esquipulas, a rainy and cloudy region in an ancient volcanic range. It takes its names from the indigenous Mayan people spread across the borders of Guatemala, Honduras and El Salvador. Their language derives from Classic Choltian, the language of the inscriptions on the famous Copán ruins. Today, more than 45,000 people still speak the Chorti language in Guatemala.

Green Valleys of the Chorti is an exclusive coffee from Volcafé Guatemala, our sister company. It offers a balanced cup profile with full body, notes of dark chocolate and stone fruits and a well-integrated citric acidity.



PASTORES

A UNIQUE MILL ENTIRELY MADE OF WOOD

The world famous “Genuine Antigua Quality” is grown on the slopes of the volcano Agua where small producers with a crop of around 50-100 bags each represent the vast majority of the farms. In this region, our Pastores Mill has a long and rich history, beginning as a flour mill in the early 1900’s, the mill converted to coffee processing in the 1960’s.

Every element of the mill’s timber construction is an exquisite display of the carpenter’s craft. Preserving these historic features and traditional methods sustains the charm and beauty of the mill which in turn, elevates the atmosphere and infuses the consistent and distinctive quality of the coffee.

After almost 60 years of constant production, the mill underwent a full renovation process. A previous generation’s equipment was replaced with state-of-the-art machinery including separators and depulpers which use almost no water. The renovation of the processing units has allowed the Pastores mill to reduce its water consumption by 90%.

The drying patios have been renewed with a new type of brick. Unlike concrete patios, this brick does not damage the bean when the sun is too intense: through the patio’s humidity absorption, the beans remain relatively fresh while they dry. Sorting is then done meticulously by a team of over a hundred women – a slow and dedicated process that ensures no defects.



REGION
Antigua, Sacatepéquez

ALTITUDE
1,600 m

RAINFALLS
1,000 mm per anno

PRODUCERS
Smallholders

MILL
Beneficio de Café Pastores

VARIETY
Bourbon, Arabigo

CROP PERIOD
December–March

PROCESSING
Fully-washed, sun-dried



SENSORIAL ANALYSIS

FLAVOURS

Chocolate, citrus, red berries, floral notes, juicy, nice clarity

CUPPING SCORE

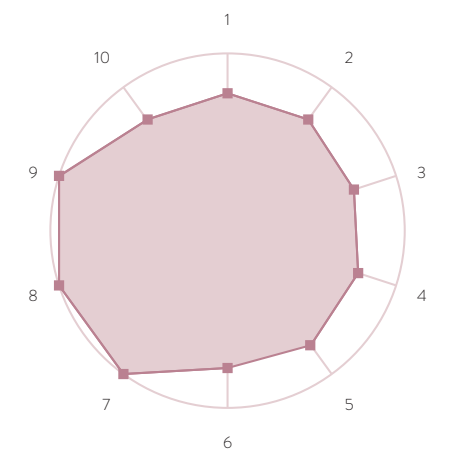
84.25

BODY ○○○

ACIDITY ○○○○

CUP PROFILE

7.75	1	Fragrance / Aroma
7.75	2	Flavour
7.5	3	After-taste
7.75	4	Acidity
8	5	Body
7.75	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
7.75	10	Overall grade



SIDAMO ABEBA

FROM THE LAND OF ORIGINS

**REGION**

Shefina, Dale, Sidamo,
SNNPR

ALTITUDE

1,850 -1,930 m

AV. RAINFALL

900 - 1,100 mm / anno

PRODUCERS

1,099 Smallholders

GROWING AREA

1,180 ha

WASHING STATION

Dale-Shefina

VARIETY

Heirloom

HARVEST

Oct. -Dec.

PROCESSING

Fully-washed, sund-dried

Located about 270 km from Addis Ababa, in the highlands of the Great Rift Valley which touches 10 countries from Ethiopia down to Mozambique, lies Sidamo Region, named after its inhabitants, the Sidama people. The rich volcanic soil gives the coffee trees all the nutrients they need to develop a typical cup profile.

In Sidamo the coffee is grown exclusively by smallholder farmers in their family owned and managed coffee 'gardens' at altitudes between 1'500 and 2'200 metres. Their prolific farming activities accumulate close to 50'000 metric tons of both natural and fully washed coffees each season.. Since the producers are very small, they rely on their families and hardly employ any harvest workers.

Sidamo Abeba is an exclusive coffee type we developed in collaboration with our team and export partners in Ethiopia. Abeba means "flower" in Amharic and this is what you can expect—a flowery cup. Moreover, the cup is well balanced with notes of sweetness, acidity and a fine body to complement this exciting flavour.

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Coffee is our bread

Ethiopian saying

This year's Sidamo Abeba is produced by the Dale-Shefina washing station. Amongst coffee, the surrounding farmers also cultivate maize, enset (a variety of banana) and fruits. Around 1,100 coffee farmers bring their harvest to the station to be processed. The red brown fertile soil is particularly suitable to coffee. The cherries undergo a 72 hour fermentation process in water before being laid on raised beds and dry for about 14 days.

The washing station pays particular attention to sustainability and has put in place its own pricing mechanism, in which traceability, quality and sustainability are rewarded through premiums. Their sustainability evaluation method includes environmental, social and financial criteria, which ensure a comprehensive approach.



SENSORIAL ANALYSIS

FLAVOURS

Black tea, blueberry, jasmine, vanilla

CUPPING SCORE

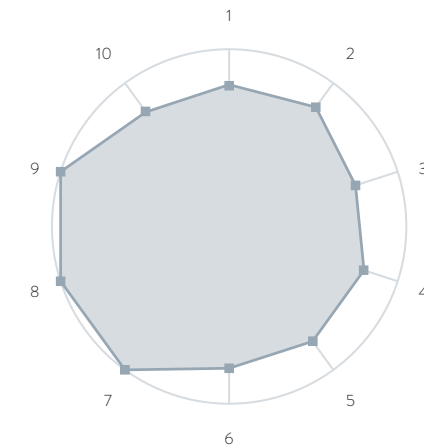
86.25

BODY ●●●

ACIDITY ●●●

CUP PROFILE

8	1	Fragrance / Aroma
8.25	2	Flavour
8	3	After-taste
8	4	Acidity
8	5	Body
8	6	Balance
10	7	Uniformity
10	8	Clean cup
10	9	Sweetness
8	10	Overall grade





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