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| Code           | Farm               | Processing  | Quality    | Rating SCA | Bags amount | Quantity in a bag | Price 10+, euro | Variety                      | Basic descriptors                                                                                                             | Region                  | Owner of farm            | Department            | Fermentation                  | Crop  | Altitude  | Age of trees, years | Drying            |
|----------------|--------------------|-------------|------------|------------|-------------|-------------------|-----------------|------------------------------|-------------------------------------------------------------------------------------------------------------------------------|-------------------------|--------------------------|-----------------------|-------------------------------|-------|-----------|---------------------|-------------------|
| Guatemala      |                    |             |            |            |             |                   |                 |                              |                                                                                                                               |                         |                          |                       |                               |       |           |                     |                   |
| 01-18-01-01-01 | Eben Ezer          | washed      | Q Coffee   | 82         | 41          | 69                | 7,59            | Caturra, Bourbon, Paches     | Honey, creamy, low-acid, light, with nutty aftertaste.                                                                        | San Pedro necta         | Joaquin Villatoro        | Huehuetenango         | yes                           | 17/18 | TBA       | 10-15               | Patio             |
| 01-18-01-01-02 | Finca Villatoro    | washed      | Q Coffee   | 83         | 28          | 69                | 7,59            | Caturra, Bourbon, Catuai     | Chocolate, cream, caramel, with notes of almonds and dried berries.                                                           |                         |                          | Huehuetenango         | yes                           | 17/18 | 1500      | 10-25               | Patio             |
| 01-18-02-01-01 | Manrique Lopez     | washed      | Q Coffee   | 85         | 5           | 69                | 9,41            | Catura                       | Chocolate flavor, nuts, lasting residual, sweet, round body, consistent, citrus acidity                                       | San Pedro necta         | Fracisco Morales         | Huehuetenango         | yes                           | 17/18 | 1500      | 10-20               | Patio             |
| 01-18-02-01-03 | Manrique Lopez     | washed      | Q Coffee   | 84,5       | 22          | 69                | 9,41            | Caturra, Bourbon             | TBA                                                                                                                           | San Pedro necta         | Fracisco Morales         | Huehuetenango         |                               | 17/19 | 1500      | 10-20               | Patio             |
| 01-18-02-01-05 | San Martín         | washed      | Q Coffee   | 84         | 24          | 69                | 9,41            | Caturra, Bourbon             | TBA                                                                                                                           | San Martín Todos Santos | Nelson Barrios           | Huehuetenango         |                               | 17/21 | 1500      | 10-20               | Patio             |
| 01-18-03-01-01 | El Limona          | washed      | Specialty  | 86         | 11          | 69                | 11,22           | Catura, Bourbon              | Thick, rich taste, clear, chocolate, with subtle shades of dried fruits and cherries.                                         |                         | Jesus Estevez            | Huehuetenango         | yes                           | 17/18 | 1600      | 7-15                | Patio             |
| 01-18-03-01-02 | La Vega            | washed      | Specialty  | 86         | 21          | 69                | 11,22           | Caturra, Bourbon             | The delicate taste of wild berries, sweetness, pleasant acidity, spices and hazelnut.                                         | San Martín Todos Santos | Guillermo Mérida         | Huehuetenango         | yes                           | 17/18 | 1800      | 10-25               | Patio             |
| 01-18-03-01-03 | San Martín         | washed      | Specialty  | 85         | 22          | 69                | 11,22           | Caturra, Bourbon, Paches     | The aroma of ripe grapefruit, the aroma of tropical flowers, caramel and tangled milk in flavor                               | San Martín Todos Santos | Nelson Barrios           | Huehuetenango         | yes                           | 17/18 | 1800      | 10-25               | Patio             |
| 01-18-03-01-04 | Buena Vista        | washed      | Specialty  | 85         | 17          | 69                | 11,22           | Tipyca, Bourbon, Caturra     | Sweet, black currant, fruity, grapefruit flavor                                                                               | San Martín Todos Santos | Areoly Alva              | Huehuetenango         | yes                           | 17/18 | 1750      | 10-25               | Patio             |
| 01-18-03-01-05 | La Bendición       | washed      | Specialty  | 86         | 14          | 69                | 11,34           | Caturra, Mundo novo, Bourbon | The delicate taste of wild berries, sweetness, pleasant acidity, spice and hazelnut                                           | San Pedro necta         | Alejandro Ramírez        | Huehuetenango         | yes                           | 17/18 | 1700      | 10-30               | Patio             |
| 01-18-03-01-06 | Las Rosas          | washed      | Specialty  | 85         | 44          | 69                | 11,34           | Caturra, Bourbon, Paches     | Blackberries taste, beautiful, confident body, moderate acidity, tropical fruits.                                             | San Pedro necta         | Silvano Ruiz Funez       | Huehuetenango         | yes                           | 17/18 | 1800      | 10-30               | Patio             |
| 01-18-03-01-07 | La Vega            | washed      | Specialty  | 86,5       | 40          | 69                | 11,34           | Catura, Bourbon              | Chocolate-berry flavoring, lemon light acidity, jamsy aftertaste                                                              | San Pedro necta         | Alejandro Lucas          | Huehuetenango         | yes                           | 17/18 | 1750      | 10-40               | Patio             |
| 01-18-03-02-02 | La Bendición       | honey       | Specialty  | 86         | 11          | 69                | 11,72           | Caturra, Tipyca, Bourbon     | Bright and rich tasting of tropical fruits, blackcurrant leaves and figs. Sweet with a dense body, moderate acidity.          | San Pedro necta         | Efrain Méndez            | Huehuetenango         | yes                           | 17/18 | 1850      | 10-25               | Patio             |
| 01-18-03-02-04 | La Cascada         | honey       | Specialty  | 86         | 9           | 69                | 13,03           | Caturra, Paches, Sarchimor   | Chocolate, cream, caramel, with notes of almonds and dried berries.                                                           | San Pedro necta         | Eliseo Carrillo Mendoza  | Huehuetenango         | yes                           | 17/18 | 1600      | 10-25               | Patio             |
| 01-18-03-02-05 | La Cascada         | honey       | Specialty  | 88+        | 16          | 30                | 11,72           | Caturra, Paches, Sarchimor   | Bright and sparkling green apple, dried fruits, very clean balanced body                                                      | San Pedro necta         | Eliseo Carrillo Mendoza  | Huehuetenango         | yes                           | 17/18 | 1600      | 10-25               | Patio             |
| Cascara        | Huehue Waykan      |             |            |            | 13          | 23                | 10,80           |                              |                                                                                                                               | San Pedro necta         | Eliseo Carrillo Mendoza  | Huehuetenango         |                               | 17/18 |           |                     |                   |
| Parchment      | Huehue Waykan      |             |            |            | 24          | 23                | 10,80           |                              |                                                                                                                               | San Pedro necta         | Eliseo Carrillo Mendoza  | Huehuetenango         |                               | 17/18 |           |                     |                   |
| Honduras       |                    |             |            |            |             |                   |                 |                              |                                                                                                                               |                         |                          |                       |                               |       |           |                     |                   |
| 02-18-01-01-01 | San Rafael         | washed      | Q Coffee   | 80,5       | 181         | 69                | 5,41            | Caturra, Catuai              | Floral, sweet, soft                                                                                                           | Occidente               | Norma Iris Fiallos       | Copan                 | Aerobic 12 hr                 | 17/18 | 1200-1400 | 4-15                | Patio 14 days     |
| 02-18-03-01-10 | San Rafael         | washed      | Specialty  | 87,5       | 12          | 69                | 9,41            | Red Catuai                   | Grapefruit, citrus, lemon, honey, caramel                                                                                     | Occidente               | Norma Iris Fiallos       | Copan                 | Aerobic 12 hr                 | 17/18 | 1200-1400 | 4-15                | Patio 14 days     |
| 02-18-03-02-01 | San Isidro         | honey       | Specialty  | 90         | 6           | 69                | 11,22           | Red Catuai                   | Berries, peaches, spices, grape wine, prune, juicy shiny velvety body.                                                        | Occidente               | Osman Rene Romero        | Copan                 | Natural 24 hr                 | 17/18 | 1200      | 5-15                | Sun drying system |
| 02-18-03-02-02 | El Pedregal        | honey       | Specialty  | 87,75      | 6           | 69                | 11,22           | Parainema                    | Floral, lemon, maple honey, brown sugar, vanilla, round body, live acidity                                                    | Occidente               | Marvin Ely Lopez         | Copan                 | Natural 24 hr                 | 17/18 | 1300      | 7                   | Sun drying system |
| 02-18-03-02-03 | San Rafael         | honey       | Specialty  | 88+        | 2           | 69                | 11,22           | Red Catuai                   | Ripe fruits, honey, mandarin citrus, raisins, red apple, silky body                                                           | Occidente               | Norma Iris Fiallos       | Copan                 | Natural 24 hr                 | 17/18 | 1300      | 9                   | Sun drying system |
| 02-18-03-02-04 | San Rafael         | honey       | Specialty  | 87,5       | 2           | 69                | 11,22           | Red Catuai                   | Red fruits, caramel, lemon grass, honey, creamy banana, juicy.                                                                | Occidente               | Norma Iris Fiallos       | Copan                 | Natural 24 hr                 | 17/18 | 1300      | 9                   | Sun drying system |
| 02-18-03-02-05 | Dayana             | honey       | Specialty  | 87,5       | 9           | 69                | 11,22           | Red Catuai                   | Yellow fruits, citrus tangerine, lemon, bright acidity                                                                        | Occidente               | Edy Mauricio Deras       | Copan                 | Natural 24 hr                 | 17/18 | 1450      | 1-17                | Sun drying system |
| 02-18-03-02-06 | San Rafael         | honey       | Specialty  | 85,5       | 8           | 69                | 11,22           | Red Catuai                   | Sweet panela, green apple, delicate, juicy                                                                                    | Occidente               | Norma Iris Fiallos       | Copan                 | Natural 24 hr                 | 17/18 | 1300      | 9                   | Sun drying system |
| 02-18-03-03-02 | Don Juaquin        | naturra     | Specialty  | 87         | 8           | 69                | 10,75           | Caturra, Catuai              | Nuts, vanilla, green apple, delicate, creamy                                                                                  | Occidente               | Wilfredo Estevez Molina  | Copan                 | Natural                       | 17/18 | 1200      | 15                  | Patio             |
| 02-18-03-03-10 | El Caracol         | naturra     | Specialty  | 87         | 7           | 69                | 11,95           | Red Catuai                   | Ripe fruits, pineapple, red cherry, lemon, juicy grape wine, delicate                                                         | Occidente               | Franklin Cardoza         | Copan                 | Natural                       | 17/18 | 1500      | 15                  | Patio             |
| 02-18-03-03-16 | El Triunfo         | naturra     | Specialty  | 88         | 6           | 69                | 10,75           | Lempira                      | Cherry, tropical fruits, peach, butter cream, tangerine acidity                                                               | Occidente               | Luis Beltran Alvarado    | Copan                 | Natural                       | 17/18 | 1200      | 10                  | Patio             |
| 02-18-03-03-18 | Las Gemelas        | naturra     | Specialty  | 88         | 8           | 69                | 10,75           | Yellow Catuai                | Nuts, caramel, citrus orange, soft body.                                                                                      | Occidente               | Nely Suyapa Orellana     | Copan                 | Natural                       | 17/18 | 1200      | 10-15               | Patio             |
| 02-18-03-03-19 | San Rafael         | naturra     | Specialty  | 87         | 5           | 69                | 11,95           | Red Catuai                   | Tamarind, honey, coffee flower, raisin, citrus orange, bright acidity                                                         | Occidente               | Norma Iris Fiallos       | Copan                 | Natural                       | 17/18 | 1300      |                     | Patio             |
| 02-18-03-03-23 | Sol Naciente       | naturra     | Specialty  | 87         | 11          | 69                | 11,95           | Red Catuai                   | Sweet panela, honey, lime, lemongrass, delicate, juicy                                                                        | Occidente               | Donaldo Gonzalez Fiallos | Copan                 | Natural                       | 17/18 | 1200      | 15                  | Patio             |
| 02-18-03-03-24 | Las Gemelas        | naturra     | Specialty  | 87         | 1           | 69                | 11,95           | Red Catuai                   | Ripe fruits, caramel, pineapple, cane juice, creamy malt, intense acidity                                                     | Occidente               | Nely Suyapa Orellana     | Copan                 | Natural                       | 17/18 | 1200      | 5                   | Patio             |
| 02-18-03-03-25 | San Rafael         | naturra     | Specialty  | 90         | 4           | 30                | 15,93           | Red Catuai                   | Coffee flower, kiwi, white wine, mandarin citrus, intense juicy lemon tea                                                     | Occidente               | Norma Iris Fiallos       | Copan                 | Anaerobic 90 hr               | 17/18 | 1300      | 9                   | Sun drying system |
| 02-18-03-03-28 | San Rafael         | naturra     | Specialty  | 85,5       | 3           | 69                | 11,95           | Red Catuai                   | Cinnamon, ripe pineapple, citrus orange, lime, pleasant acidity                                                               | Occidente               | Norma Iris Fiallos       | Copan                 | Natural                       | 17/18 | 1300      | 9                   | Patio             |
| 02-18-03-03-29 | San Rafael         | naturra     | Specialty  | 86,5       | 6           | 69                | 11,95           | Red Catuai                   | Red fruits, honey, citrus passion fruit, bright acidity.                                                                      | Occidente               | Norma Iris Fiallos       | Copan                 | Natural                       | 17/18 | 1300      | 9                   | Patio             |
| 02-18-03-03-30 | San Rafael         | naturra     | Specialty  | 86         | 2           | 69                | 11,95           | Red Catuai                   | Ripe fruits, pineapple, tamarind, cinnamon, soft body.                                                                        | Occidente               | Norma Iris Fiallos       | Copan                 | Natural                       | 17/18 | 1300      | 9                   | Patio             |
| El Salvador    |                    |             |            |            |             |                   |                 |                              |                                                                                                                               |                         |                          |                       |                               |       |           |                     |                   |
| 03-18-01-02-03 | Las Marias-Holanda | honey       | Q Coffee   | 83+        | 9           | 69                | 5,95            | Pacas, Bourbon               | Flower, with notes of peach and honeysuckle. Sweet and slightly acidic. In the aftertaste, notes of mandarine and grapefruit. | Apaneca Ilamatepeq      | Mauricio Escalon         | Santa Ana/Ayutepaque  |                               | 17/18 | 1150      | 15-25               | Patio 12 days     |
| 03-18-01-04-04 | Santa Ana          | semi washed | Q Coffee A | TBA        | 31          | 69                | 6,05            | Pacas, Bourbon               | TBA                                                                                                                           | Apaneca Ilamatepeq      | Mauricio Escalon         | Santa Ana/El Salvador | 24 Hours Berries Fermentation | 17/18 | 1100      | 25+                 | Patio 12 days     |
| 03-18-01-04-08 | El Carmen          | semi washed | Q Coffee A | TBA        | 5           | 69                | 5,95            | Yellow Icatu, Pacas          | wonderfully hair-washed (kenyan treatment) grain with pronounced notes of wild red berries. Raspberry and apple in            | Apaneca Ilamatepeq      | CAFESCAL SA              | Anuachapan/Santa Ana  |                               | 17/18 | 1150      | 4-10                | Patio 11 days     |
| 03-18-01-04-21 | Santa Ana          | semi washed | Q Coffee A | TBA        | 22          | 69                | 6,05            | Colombia                     | TBA                                                                                                                           | Apaneca Ilamatepeq      | Mauricio Escalon         | Santa Ana/El Salvador | 24 Hours Berries Fermentation | 17/18 | 1050      | 25+                 | Patio 12 days     |
| 03-18-03-01-05 | San Carlos         | washed      | Specialty  | 86+        | 10          | 69                | 9,88            | Cuscatleco, Pacas            | Sweetness or dark chocolate, medium body, low acidity, good balanced. Notes: cranberry, lemon, walnut                         |                         |                          | Apaneca               | 24 hours Fermentation         | 17/18 | 1350-1400 |                     |                   |
| 03-18-03-01-11 | Helvetia           | washed      | Specialty  | 87+        | 9           | 69                | 12,66           | Bourbon                      | Sweetness of cake, medium body, high acidity, good balanced. Notes: red apple, cherry, cinnamon, cocoa.                       | Apaneca Ilamatepeq      | Carmen Elena Calderon    | Ahuachapan/Ataco      | 24 Hours Berries Fermentation | 17/18 | 1400-1500 | 5-20                | PATIO & SHADOW    |
| 03-18-03-01-20 | La Esperanza       | washed      | Specialty  | TBA        | 17          | 69                | 12,87           | Pacas                        | TBA                                                                                                                           | Apaneca Ilamatepeq      | CAFESCAL SA              | Ataco/Ahuachapan      | 24 Hours Berries Fermentation | 17/18 | 1450      | 25+                 | Patio 13 days     |
| 03-18-03-01-22 | La Esperanza       | washed      | Specialty  | TBA        | 15          | 69                | 12,87           | Bourbon                      | TBA                                                                                                                           | Apaneca Ilamatepeq      | CAFESCAL SA              | Ataco/Ahuachapan      | 24 Hours Berries Fermentation | 17/18 | 1450      | 25+                 | Patio 14 days     |
| 03-18-03-01-33 | Helvetia           | washed      | Specialty  | 88+        | 9           | 40                | 15,47           | Red Bourbon                  | Sweetness of caramel, medium body, high acidity. Notes: barberry, lime, plum.                                                 | Apaneca Ilamatepeq      | Carmen Elena Calderon    | Ahuachapan/Ataco      | 24 Hours Berries Fermentation | 17/18 | 1400-1460 | 15-50               | SHADOW PATIO      |
| 03-18-03-01-34 | Helvetia           | washed      | Specialty  | 87+        | 7           | 69                | 12,66           | Bourbon                      | Sweetness of milk chocolate, medium body, medium acidity, good balanced. Notes: raspberry, green apple, plum.                 | Apaneca Ilamatepeq      | Carmen Elena Calderon    | Ahuachapan/Ataco      | 24 Hours Berries Fermentation | 17/18 | 1400-1500 | 5-20                | PATIO & SHADOW    |

|                |                         |             |           |     |    |    |       |                                |                                                                                                                                |                    |                            |                                 |                               |       |           |       |                                 |
|----------------|-------------------------|-------------|-----------|-----|----|----|-------|--------------------------------|--------------------------------------------------------------------------------------------------------------------------------|--------------------|----------------------------|---------------------------------|-------------------------------|-------|-----------|-------|---------------------------------|
| 03-18-03-01-35 | Santa Rita              | washed      | Specialty | 88+ | 12 | 69 | 15,07 | Bourbon                        | TBA                                                                                                                            | Apaneca Ilamatepeq | Agroforestal Santa Rita    | Sonsonate/El Salvador           | 24 Hours Berries Fermentation | 17/18 | 1500      | 25+   | African beds 18 days            |
| 03-18-03-01-36 | Helvetia                | washed      | Specialty | 87+ | 8  | 69 | 12,66 | Pacas, Bourbon                 | Sweetness of caramel candy, medium body, medium acidity. Notes: red berries, orange jam, plum, raisin.                         | Apaneca Ilamatepeq | Carmen Elena Calderon      | Ahuachapan/Ataco                | 24 Hours Berries Fermentation | 17/18 | 1400-1500 | 5-20  | PATIO & SHADOW                  |
| 03-18-03-01-37 | Las Delicias            | washed      | Specialty | 88+ | 20 | 69 | 12,87 | Bourbon                        | TBA                                                                                                                            | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/El Salvador           | Humid 24 hours                | 17/18 | 1700      | 25+   | African beds 18 days            |
| 03-18-03-01-39 | Las Delicias            | washed      | Specialty | 88+ | 28 | 69 | 12,87 | Bourbon                        | TBA                                                                                                                            | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/El Salvador           | 24 Hours Berries Fermentation | 17/18 | 1700      | 25+   | Patio 13 days                   |
| 03-18-03-01-45 | Las Delicias            | washed      | Specialty | 88+ | 8  | 40 | 15,47 | Red Bourbon                    | Sweetness of brioche, medium body, medium acidity, good balanced. Notes: ripe green apple, lemon, barberry.                    | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | SHADOW PATIO                    |
| 03-18-03-01-51 | Las Delicias            | washed      | Specialty | 88+ | 8  | 40 | 15,47 | Red Bourbon                    | Sweetness of dark chocolate, medium body, medium acidity. Notes: mango, cherry, apricot, cocoa.                                | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | SHADOW PATIO                    |
| 03-18-03-01-55 | Santa Rita              | washed      | Specialty | 86+ | 10 | 69 | 12,66 | Bourbon, Typica                | Sweetness of caramel candy, medium body, delicate acidity. Notes: green apple, black tea, ripe lemon.                          | Apaneca Ilamatepeq | Agroforestal Santa Rita SA | Sonsonate/Los Naranjos          | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | PATIO & SHADOW                  |
| 03-18-03-01-61 | Santa Rita-Las Delicias | washed      | Specialty | 88+ | 13 | 69 | 12,87 | Pacas, Bourbon                 | TBA                                                                                                                            | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana Sonsonate/El Salvador | 24 Hours Berries Fermentation | 17/18 | 1700      | 25+   | Patio 13 days                   |
| 03-18-03-01-63 | Las Delicias            | washed      | Specialty | 88+ | 2  | 40 | 15,47 | Pacamara                       | Sweetness of truffle candy, medium body, medium acidity, good balanced. Notes: blackberry, lemon, ripe red apple.              | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | AFRICAN BEDS                    |
| 03-18-03-02-32 | La Esperanza            | honey       | Specialty | 87+ | 10 | 69 | 12,66 | Pacas, Bourbon                 | Sweetness of butterscotch, medium body, low acidity, good balanced. Notes: green apple, orange jam, black tea.                 | Apaneca Ilamatepeq | Mauricio Escalon           | Ahuachapan/Tacub a              | 24 Hours Berries Fermentation | 17/18 | 1400-1460 | 5-20  | PATIO & SHADOW                  |
| 03-18-03-02-38 | Santa Rita              | honey       | Specialty | 87+ | 14 | 69 | 12,66 | Bourbon                        | Sweetness of wafer cookies, medium body, high acidity. Notes: red currant, blackberry, raspberry, raisin.                      | Apaneca Ilamatepeq | Agroforestal Santa Rita SA | Sonsonate/Los Naranjos          |                               | 17/18 | 1500-1900 | 15-20 | Patio/ shadow Patio 12 days     |
| 03-18-03-02-43 | Las Delicias            | honey       | Specialty | 86+ | 11 | 69 | 15,07 | Bourbon                        | TBA                                                                                                                            | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/El Salvador           | 24 Hours Berries Fermentation | 17/18 | 1700      | 25+   | African beds in shadows 20 days |
| 03-18-03-02-44 | La Esperanza            | honey       | Specialty | 88+ | 11 | 69 | 12,66 | Sarchimor, Pacas               | Sweetness of honey, medium body, medium acidity, good balanced. Notes: ripe red apple, black tea, lemon.                       | Apaneca Ilamatepeq | Mauricio Escalon           | Ahuachapan/Tacub a              |                               | 17/18 | 1400-1460 | 10-20 | Patio/ shadow Patio 12 days     |
| 03-18-03-02-47 | Las Delicias            | honey       | Specialty | 86+ | 10 | 69 | 12,66 | Old Bourbon                    | Sweetness of milk chocolate, medium body, medium acidity. Notes: red apple, cherry, maple syrup, cocoa.                        | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 25-75 | PATIO & SHADOW                  |
| 03-18-03-02-52 | Santa Rita              | honey       | Specialty | 87+ | 6  | 69 | 12,66 | Bourbon                        | Sweetness of cake, medium body, medium acidity, good balanced. Notes: blackberry, lemon, ripe red apple, spices.               | Apaneca Ilamatepeq | Agroforestal Santa Rita SA | Sonsonate/Los Naranjos          | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 5-20  | PATIO & SHADOW                  |
| 03-18-03-02-53 | Santa Rita              | honey       | Specialty | 86+ | 4  | 69 | 15,07 | Pacas                          | TBA                                                                                                                            | Apaneca Ilamatepeq | Agroforestal Santa Rita    | Sonsonate/El Salvador           | 24 Hours Berries Fermentation | 17/18 | 1500      | 25+   | African beds & Patio 18 days    |
| 03-18-03-02-58 | Las Delicias            | honey       | Specialty | 89+ | 4  | 40 | 15,47 | Red Bourbon                    | Sweetness of milk chocolate, creamy body, medium acidity, good balanced. Notes: raspberry, green apple, plum.                  | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | SHADOW PATIO                    |
| 03-18-03-02-64 | Las Delicias            | honey       | Specialty | 89+ | 2  | 40 | 15,47 | Pacamara                       | Sweetness of dark chocolate, medium body, medium acidity, good balanced. Notes: walnut, cranberry, raisin, dried apple.        | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | AFRICAN BEDS                    |
| 03-18-03-02-68 | SHG Farms               | honey       | Specialty | 86+ | 20 | 69 | 12,87 | Pacas, Bourbon                 | TBA                                                                                                                            | Apaneca Ilamatepeq | CAFESCAL SA /CAFINO SA     | Santa Ana Sonsonate/El Salvador | 24 Hours Berries Fermentation | 17/18 | 1300-1700 | 25+   | Patio & Shadow 18 days          |
| 03-18-03-03-01 | La Montana              | naturra     | Specialty | 87+ | 6  | 69 | 10,13 | Cuscatleco                     | Sweetness of milk chocolate, medium body, high acidity, good balanced. Notes: ripe green apple, orange, peach.                 | Ahuachapan         |                            | Ataco                           |                               | 17/18 | 1350-1400 |       |                                 |
| 03-18-03-03-02 | La Montana              | naturra     | Specialty | 87+ | 42 | 69 | 12,33 | Bourbon                        | Sweetness of brioche, medium body, high acidity. Notes: ripe green apple, red berries, barberry.                               | Ahuachapan         |                            |                                 |                               | 17/18 | 1350-1400 |       |                                 |
| 03-18-03-03-04 | El Tarro                | naturra     | Specialty | 88  | 4  | 69 | 13,92 | Pacamara                       | Sweetness of honey, high body, complex acidity, well balanced. Notes: strawberry with cream, ripe apricot, orangy jam.         | Ahuachapan         |                            | Ataco                           |                               | 17/18 | 1300-1350 |       |                                 |
| 03-18-03-03-24 | Helvetia                | naturra     | Specialty | 87+ | 6  | 69 | 11,40 | Red Bourbon                    | Honey sweetness, medium body, delicate acidity, good balanced. Notes: pear, tropical fruits, lemon                             | Apaneca Ilamatepeq | Carmen Elena Calderon      | Ahuachapan/Ataco                |                               | 17/18 | 1400-1500 | 15-20 | African Beds 24 days            |
| 03-18-03-03-25 | La Esperanza            | naturra     | Specialty | 88  | 6  | 69 | 11,40 | Sarchimor                      | Sweetness of caramel candy, medium body, delicate acidity. Notes: strawberry, black tea, ripe lemon, bergamot.                 | Apaneca Ilamatepeq | Mauricio Escalon           | Ahuachapan/Tacub a              |                               | 17/18 | 1400-1460 | 4     | Patio/ natural shadow 21 days   |
| 03-18-03-03-50 | Santa Rita              | naturra     | Specialty | 87  | 6  | 69 | 11,40 | Red Bourbon                    | Sweetness of shortbread cookies, creamy body, medium acidity, good balanced. Notes: red berries, raspberry, dried apricot.     | Apaneca Ilamatepeq | Agroforestal Santa Rita SA | Sonsonate/Los Naranjos          |                               | 17/18 | 1500-1900 | 10-20 | Shadow, African beds 24 days    |
| 03-18-03-03-54 | Las Delicias            | naturra     | Specialty | 89+ | 5  | 40 | 13,27 | Pacas, Bourbon                 | Sweetness of milk chocolate, high body, crispy acidity, well balanced. Notes: strawberry, ripe pineapple, peach, butterscotch. | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 11-13 | PATIO                           |
| 03-18-03-03-62 | Las Delicias            | naturra     | Specialty | 89+ | 4  | 40 | 15,47 | Pacamara                       | Sweetness of milk chocolate, high body, crispy acidity, well balanced. Notes: raspberry, ripe pineapple, peach, pear.          | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | AFRICAN BEDS                    |
| 03-18-03-03-65 | Las Delicias            | naturra     | Specialty | 87+ | 9  | 40 | 12,66 | Pacas                          | Sweetness of honey, medium body, high acidity, good balanced. Notes: ripe pear, peach, lemon, cocoa.                           | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | AFRICAN BEDS & PATIO            |
| 03-18-03-04-12 | Helvetia                | semi washed | Specialty | 86+ | 16 | 69 | 12,66 | Caturra, Pacas                 | Sweetness of dark chocolate, medium body, medium acidity. Notes: black currant, sweet orange, grape.                           | Apaneca Ilamatepeq | Carmen Elena Calderon      | Ahuachapan/Ataco                |                               | 17/18 | 1400-1500 | 6-9   | Patio 13 days                   |
| 03-18-03-04-13 | Las Delicias            | semi washed | Specialty | 87+ | 12 | 69 | 12,31 | Red, Yellow and Orange Bourbon | Sweetness of caramel, medium body, high acidity. Notes: barberry, green apple, lime.                                           | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       |                               | 17/18 | 1500-1900 | 10-12 | Patio 14 days                   |
| 03-18-03-04-14 | La Esperanza            | semi washed | Specialty | 86+ | 8  | 69 | 12,66 | Bourbon, Tekisic               | Sweetness of dark chocolate, medium body, medium acidity, good balanced. Notes: cherry, truffle, dried apricot.                | Apaneca Ilamatepeq | Mauricio Escalon           | Ahuachapan/Tacub a              | 24 Hours Berries Fermentation | 17/18 | 1400-1460 | 5-20  | PATIO & SHADOW                  |
| 03-18-03-04-15 | Santa Rita              | semi washed | Specialty | 88+ | 2  | 40 | 15,47 | Bourbon                        | TBA                                                                                                                            | Apaneca Ilamatepeq | Agroforestal Santa Rita SA | Sonsonate/Los Naranjos          | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 6     | SHADOW AFRICAN BEDS             |
| 03-18-03-04-42 | Santa Rita              | semi washed | Specialty | 86+ | 26 | 69 | 12,66 | Pacas                          | TBA                                                                                                                            | Apaneca Ilamatepeq | Agroforestal Santa Rita SA | Sonsonate/Los Naranjos          | 24 Hours Berries Fermentation | 17/18 | 1500-1900 | 15-50 | PATIO                           |
| Cascara        | Las Delicias            |             |           | TBA | 2  | 46 | 10,80 | Pacamara Hulled Cascara        | Pure and easy flavor, caramel, apricot and flower pollen                                                                       | Apaneca Ilamatepeq | CAFINO SA                  | Santa Ana/Palo de Campana       |                               | 17/18 | 1500-1900 | 12-25 | Patio 24-30 days                |

|                |                       |         |            |       |     |    |       |                          |                                                                                                       |               |                         |               |                  |       |      |    |                         |
|----------------|-----------------------|---------|------------|-------|-----|----|-------|--------------------------|-------------------------------------------------------------------------------------------------------|---------------|-------------------------|---------------|------------------|-------|------|----|-------------------------|
| Nicaragua      |                       |         |            |       |     |    |       |                          |                                                                                                       |               |                         |               |                  |       |      |    |                         |
| 04-18-01-01-24 | La Bendicion          | washed  | Q Coffee   | 82+   | 47  | 69 | 6,03  | Caturra, Catimor, Catuai | Creamy, rounded, dark chocolate, caramel, nuts, medium acidity                                        | Jinotega      | Manuel Ruis             | Jinotega      | Dry Fermentation | 17/18 | 1100 | 5  | Sundried in Patios      |
| 04-18-01-01-30 |                       | washed  | Q Coffee A |       | 150 | 69 | 5,54  |                          |                                                                                                       |               |                         |               |                  |       |      |    |                         |
| 04-18-02-01-04 | Caturra SHG           | washed  | Q Coffee   | 83+   | 10  | 69 | 6,14  | Catuai, Caturra          | Red apple, smooth, caramel, oranges, low acidity                                                      | Esteli        | Walter Picado           | Esteli        | Dry Fermentation | 17/18 | 1200 | 15 | Sundried in Patios      |
| 04-18-03-01-13 | Santos Roque Martinez | washed  | Specialty  | 86,75 | 9   | 69 | 9,76  | Maracaturra              | Currant leaves, criSpecialtyy red apples, clear milk chocolate flavor.                                | Nueva Segovia | Santos Roque Martinez   | Nueva Segovia | Dry Fermentation | 17/18 | 1300 | 15 | Sun dried               |
| 04-18-03-01-15 | Suyatal               | washed  | Specialty  | 86,25 | 11  | 69 | 9,76  | Caturra                  | Very citrus, with notes of ripe apples, light, balanced, exPremiumessive sweetness in the aftertaste. | Nueva Segovia | Manuel Gonzalez         | Nueva Segovia | Dry Fermentation | 17/18 | 1250 | 15 | Sun dried               |
| 04-18-03-01-16 | Andres Figueroa       | washed  | Specialty  | 86,5  | 8   | 69 | 9,76  | Caturra                  | Chocolate, cream, caramel, with notes of almonds and dried berries.                                   | Nueva Segovia | Andres Figueroa         | Nueva Segovia | Dry Fermentation | 17/18 | 1300 | 17 | Sun dried               |
| 04-18-03-01-17 | La Bendicion          | washed  | Specialty  | 87    | 3   | 69 | 9,76  | Pacamara                 | Nut, citrus, moderate acidity, mandarine notes and orange flowers in the aftertaste.                  | Nueva Segovia | Luis Alberto Balladarez | Nueva Segovia | Dry Fermentation | 17/18 | 1200 | 10 | Africans beds Shade Dry |
| 04-18-03-03-10 | Las Naranjas          | naturra | Specialty  | 86    | 10  | 30 | 10,58 | Red Catuai               | Low acidity.Saturated with notes of Specialtyices and black chocolate .                               | Nueva Segovia | Hugo Salvador Nuñez     | Nueva Segovia | Dry Fermentation | 17/18 | 1500 | 4  | Africans beds Shade Dry |
| 04-18-03-03-19 | Red Catuai Natural    | naturra | Specialty  | 88    | 7   | 30 | 10,58 | Red Catuai               | Good body, caramel, dark chocolate, citric, low acidity                                               | Nueva Segovia | Luis Alberto Balladarez | Nueva Segovia | Dry Fermentation | 17/18 | 1200 | 10 | Africans beds Shade Dry |

|                         |                     |             |           |        |    |    |       |                               |                                                                                                                                                                         |               |                         |                       |                                                                                                             |       |                  |      |                         |
|-------------------------|---------------------|-------------|-----------|--------|----|----|-------|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|-------------------------|-----------------------|-------------------------------------------------------------------------------------------------------------|-------|------------------|------|-------------------------|
| 04-18-03-03-21          | La Bendicion        | naturra     | Specialty | 88     | 7  | 30 | 10,58 | Caturra                       | Citric, cassis, mandarin, thin, lingering, juicy                                                                                                                        | Nueva Segovia | Luis Alberto Balladarez | Nueva Segovia         | Dry Fermentation                                                                                            | 17/18 | 1200             | 10   | Africans beds           |
| 04-18-03-01-22          | Quebrada las nubes  | washed      | Specialty |        | 17 | 69 | 10,13 |                               |                                                                                                                                                                         |               |                         |                       |                                                                                                             | 17/18 | 1200             |      | Shade Dry               |
| 04-18-03-03-25          |                     | naturra     | Specialty |        | 66 | 30 | 10,13 |                               |                                                                                                                                                                         |               |                         |                       |                                                                                                             | 17/18 | 1300             |      |                         |
| 04-18-03-03-26          |                     | naturra     | Specialty | 89     | 3  | 69 | 11,42 | Caturra                       | TBA                                                                                                                                                                     |               | Juan Carlos Ortez       |                       | Dry Fermentation                                                                                            | 17/18 | 1450             | 10   | Sun dried               |
| Costa Rica              |                     |             |           |        |    |    |       |                               |                                                                                                                                                                         |               |                         |                       |                                                                                                             |       |                  |      |                         |
| 05-18-02-01-01          | Dota Tarrazu        | washed      | Q Coffee  | 84     | 18 | 69 | 9,42  | Red and Yellow Caturra Catuai | Lemonade, red apple, papaya, juicy, good body                                                                                                                           | Tarrazu       | COOPEDOTA R.L.          | San Marcos de Tarrazu | 72 Hours                                                                                                    | 17/18 | 1400-2000        | 5    | Patio                   |
| 05-18-02-01-02          | Dota Tarrazu        | washed      | Q Coffee  | 84     | 74 | 69 | 9,42  | Red and Yellow Catuai         | TBA                                                                                                                                                                     | Tarrazu       | COOPEDOTA R.L.          | San Marcos de Tarrazu | 72 Hours                                                                                                    | 17/18 | 1400-2000        | 5    | Patio                   |
| 05-18-03-01-01          | Santa Maria         | washed      | Specialty | 85,5   | 4  | 69 | 11,22 | Red and Yellow Catuai         | Consistent, good body, berries, cherry, choke crisp                                                                                                                     | Tarrazu       | Varius                  | San Marcos de Tarrazu |                                                                                                             | 17/18 | 1550             | 4-10 | Patio                   |
| 05-18-03-01-03          | El Llano            | washed      | Specialty | 85,5   | 4  | 69 | 11,22 | Red and Yellow Catuai         | Peach, panela, syrupy, hazelnut, brown sugar, cocoa, black tea                                                                                                          | Tarrazu       | Varius                  | San Marcos de Tarrazu |                                                                                                             | 17/18 | 1550             | 5-15 | Patio                   |
| 05-18-03-01-05          | San Rafael          | washed      | Specialty | 85,5   | 8  | 69 | 11,22 | Red and Yellow Catuai         | Malic, citric, peach, red apple, green tea, nuts                                                                                                                        | Tarrazu       | Varius                  | San Marcos de Tarrazu |                                                                                                             | 17/18 | 1550             | 10   | Patio                   |
| 05-18-03-01-06          | San Rafael          | washed      | Specialty | 85,5   | 6  | 69 | 11,22 | Red and Yellow Catuai         | Smooth, mandarin, red fruits, hint of banana, milk choice                                                                                                               | Tarrazu       | Varius                  | San Marcos de Tarrazu | 18 Days                                                                                                     | 17/18 | 1550             | 5    | Sun drying system       |
| 05-18-03-01-07          | Vara Blanca         | washed      | Specialty | 85,5   | 11 | 69 | 11,22 | Red and Yellow Catuai         | Raisin, cherry, red fruits, berries, consistent,                                                                                                                        | Tarrazu       | Varius                  | San Marcos de Tarrazu | 18 Days                                                                                                     | 17/18 | 1850             | 9    | Sun drying system       |
| 05-18-03-04-04          | Santa Cruz          | semi washed | Specialty | 86,5   | 6  | 69 | 12,31 | Red and Yellow Catuai         | Raisin, cherry, dark fruits, consistent, vanilla                                                                                                                        | Tarrazu       | Varius                  | San Marcos de Tarrazu |                                                                                                             | 17/18 | 1850             | 15   | Patio                   |
| 05-18-03-04-05          | Calle Copey         | semi washed | Specialty | 88     | 17 | 69 | 12,31 | Red and Yellow Catuai         | Syrupy, sweet, blueberry, orange, molasses, cherry, round                                                                                                               | Tarrazu       | Varius                  | San Marcos de Tarrazu |                                                                                                             | 17/18 | 1850             | 17   | Patio                   |
| 05-18-03-04-06          | Higueronal          | semi washed | Specialty | 86,5   | 19 | 69 | 12,31 | Red and Yellow Catuai         | Chocolate, caramel, tamarind, complex, orange, juicy                                                                                                                    | Tarrazu       | Varius                  | San Marcos de Tarrazu |                                                                                                             | 17/18 | 1650             | 10   | Patio                   |
| 05-18-03-04-08          | Santa Maria         | semi washed | Specialty | 86,5   | 19 | 69 | 12,31 | Red and Yellow Catuai         | Honey, dark fruit, cherry, cocoa, nutty, mild, chocolate praline                                                                                                        | Tarrazu       | Varius                  | San Marcos de Tarrazu | 18 Days                                                                                                     | 17/18 | 1550             | 15   | Invernadero 1           |
| 05-18-03-04-09          | La Cruz             | semi washed | Specialty | 88     | 2  | 69 | 12,31 | Red and Yellow Catuai         | Prune, red currant, agave, tropical fruits, raspberry, smooth                                                                                                           | Tarrazu       | Varius                  | San Marcos de Tarrazu | 18 Days                                                                                                     | 17/18 | 1850             | 20   | Invernadero 2           |
| 05-18-03-04-10          | Puerto Rico         | semi washed | Specialty | 86,5   | 19 | 69 | 12,31 | Red and Yellow Catuai         | Chocolate, raisin, hint of mango, orange peel, floral                                                                                                                   | Tarrazu       | Varius                  | San Marcos de Tarrazu | 18 Days                                                                                                     | 17/18 | 1850             | 10   | Patio                   |
| Ethiopia                |                     |             |           |        |    |    |       |                               |                                                                                                                                                                         |               |                         |                       |                                                                                                             |       |                  |      |                         |
| 08-18-02-01-0327        | Various Farms       | Washed      | Q Coffee  | 80-81  | 8  | 60 | 8,11  | Heirloom                      | Not yet cupped                                                                                                                                                          | Sidamo        | Various Farms           | N/A                   |                                                                                                             |       | 1950 - 2300 masl |      |                         |
| 08-18-02-01-0330        | Various Farms       | Washed      | Q Coffee  | 80-81  | 19 | 60 | 10,30 | Heirloom                      | Not yet cupped                                                                                                                                                          | Yirgacheffe   | Various Farms           | N/A                   |                                                                                                             |       | 1950 - 2300 masl |      |                         |
| 08-18-03-03-0324        | Various Small Farms | Natural     | Specialty | 86-89  | 19 | 60 | 11,73 | Heirloom                      | Plum, nectarine, chocolate, blackberry, stonefruit                                                                                                                      | Sidamo        | Various Small Farms     | Guji                  |                                                                                                             |       | 1950 - 2300 masl |      | African Beds            |
| 08-18-03-03-0326        | Various Small Farms | Natural     | Specialty | 86-89  | 22 | 60 | 11,73 | Heirloom                      | Orange, caramel, raspberry, chocolate, sweet, clean, floral                                                                                                             | Sidamo        | Various Small Farms     | Guji                  |                                                                                                             |       | 1950 - 2300 masl |      | African Beds            |
| 08-18-03-03-0329        | Various Farms       | Natural     | Specialty | 86-89  | 9  | 60 | 9,69  | Heirloom                      | Nectarine, plum, chocolate, apricot, clean, citrus                                                                                                                      | Yirgacheffe   | Various Farms           | N/A                   |                                                                                                             |       | 1950 - 2300 masl |      | African Beds            |
| 08-18-03-03-0321-Red    | Various Small Farms | Natural     | Specialty | 86-89  | 19 | 60 | 13,70 | Heirloom                      | Berry aromatics, citric acidity and medium weight with flavours of raspberry, peach, cascara, pineapple, apricot, blueberry, caramel and strawberry                     | Sidamo        | Various Small Farms     | Guji                  |                                                                                                             |       | 1950 - 2300 masl |      | African Beds            |
| 08-18-03-03-0323-Autumn | Various Small Farms | Natural     | Specialty | 86-89  | 19 | 60 | 14,35 | Heirloom                      | Intense aromatics of purple flowers and flavours of pinot, raspberry, jackfruit, papaya, peach, mango, strawberry, cherry and long, sweet finish                        | Yirgacheffe   | Various Small Farms     | Yitagesu              |                                                                                                             |       | 1950 - 2300 masl |      | African Beds            |
| 08-18-03-03-0322-Areka  | Various Small Farms | Natural     | Specialty | 88+    | 19 | 60 | 16,44 | Heirloom                      | Rose and strawberry aromatics with flavours of raspberry, white florals, plum, lime, red apple and hints of strawberry                                                  | Sidamo        | Various Small Farms     | Nansebo               |                                                                                                             |       | 1950 - 2300 masl |      | African Beds 20-25 days |
| 08-18-03-03-0325-Purple | Various Small Farms | Natural     | Specialty | 88+    | 19 | 60 | 16,44 | Heirloom                      | Dark berry aromatics, rich texture, medium weight with flavours of strawberry, mango, passionfruit, blueberry, lychee, crimson grape and a rich fructose like sweetness | Sidamo        | Various Small Farms     | Guji                  |                                                                                                             |       | 1950 - 2300 masl |      | African Beds 20-25 days |
| 08-18-03-01-0314        | Various Small Farms | Washed      | Specialty | CM 88+ | 19 | 20 | 40,50 | Heirloom                      | Elegant and delicate. Floral and clean, with a refined and gentle flavour profile                                                                                       | Sidamo        | Various Small Farms     | Guji                  | Inside sealed tanks filled with CO2 pushing oxygen out. Controlled yeast activity, temperature and humidity |       | 1950 - 2300 masl |      | African Beds 12-15 days |