

GROUNDS COFFEES - NEW HARVEST COSTA RICA 2024- prices/kg

Micro Lot	Variety	Process	SCA	profile	bag size	Spot 100%	4+ bags	14+ bags	Pre-Sale	4+ bags	14+ bags	Availability	
CAFE LA CUMBRE- TARRAZU, COSTA RICA													
101	La Esmeralda Honey	Caturra Catuai	Red Honey	86	peach, nectarine, sugar cane, dark chocolate	46 kg	€ 12,75	€ 12,50	€ 12,00	€ 12,50	€ 12,00	€11,50 whole lot €11,00	40
102	La Esmeralda Natural	Caturra Caruai	Natural	88	red wine, ripe cherry, black plums, chocolate truffle	46 kg	€ 15,75	€ 15,50		€ 15,50	€ 15,25		10

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DON ALEXIS COFFEE- LOS SANTOS, COSTA RICA													
201	Los Campos Washed	Red & Yellow Catuai	Washed Extended	85,5	orange citrus, hazelnut, sweet chocolate, silky body	46 kg	€ 10,57	€ 10,32	€ 9,82	€ 10,32	€ 10,07	€ 9,57	Sold out!
202	Los Campos Black Honey	Red & Yellow Catuai	Black Honey	86	Cookie dough, ripe orange, caramelized almonds, silky and elegant body	46 kg	€ 13,25	€ 13,00	€ 12,50	€ 13,00	€ 12,75	€ 12,25	45
203	Esperanza	Esperanza F-1 Hybrid	Natural Thermic Aerobic	86,5	white wine, citrus peel, jasmín, chocolate, slight peach, cacao hazelnut cream	46 kg	€ 17,95	€ 17,70	€ 17,20	€ 17,70	€ 17,45	€ 16,95	6
204	Los Campos	Red & Yellow Catuai	Natural Thermic Aerobic	88	winey, cocoa nibs, dark fruits plum, blackberry, spice of nutmeg, silky body	46 kg	€ 17,95	€ 17,70	€ 17,20	€ 17,70	€ 17,45	€ 16,95	23
205	El Moral	Red & Yellow Caturra	Natural Anaerobic	86	sugar cane, white flowers, peach, orange peel, cacao hazelnut cream, honey body	46 kg	€ 17,50	€ 17,25	€ 16,75	€ 17,25	€ 17,00	€ 16,50	12
206	Los Campos Milenio	Milenio F-1 Hybrid	Black Honey	87,75	lavender, caramel, cacao hazelnut cream, slight melon, green grape acidity, medium silky body	46 kg	€ 17,50	€ 17,25	€ 16,75	€ 17,25	€ 17,00	€ 16,50	20
207	Flores de Los Campos	Gesha	Natural	88	Jasmin & lavender, blueberry, lemongrass, honey, tamarind, peach, honey, ripe orange elegant body, complex, clean aftertaste	Vacuum 23 kg	€ 29,26			€ 29,01			Sold out!

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NOBLE ESPERANZA- WEST VALLEY, COSTA RICA													
301	Gesha La Esmeralda	La Esmeralda	Natural	87,5	jasmin, dried cranberries, maple syrup, fruity acidity	46 kg	€ 29,26	€ 29,01		€ 29,01			2
302	Typica La Planada	La Planada	White Honey	86	tropical fruit, clove spice, with a honey-like sweetness	46 kg	€ 17,73	€ 17,48		€ 17,48	€ 17,23		Sold out!
303	SL28 La Casita	La Casita	White Honey	87,5	granny smith apple, white grapes, sweetness of maple syrup	46 kg	€ 17,73	€ 17,48	€ 16,98	€ 17,48	€ 17,23	€ 16,73	Sold out!
304	SL28 La Planada	La Planada	Natural	88,25	maraschino cherries, lavender, sugar cane, yoghurt like acidity	46 kg	€ 23,40	€ 23,15		€ 23,15	€ 22,90	whole lot €22,40	Sold out!
305	Typica	La Planada	Natural	88	red wine, forest fruit, tutti frutti, honeysuckle, caramel	46 kg	€ 23,40	€ 23,15		€ 23,15	€ 22,90	whole lot €22,40	2
306	Villa Sarchí	Flor de Café	White Honey	85	mango, orange, apple, bergamot, toffee, silky mouthfeel	46 kg	€ 12,98	€ 12,73	€ 12,23	€ 12,73	€ 12,48	€ 11,98	Sold out!

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HELSAR DE ZARCERO- WEST VALLEY, COSTA RICA													
401	Organic Food Grade Cascara	Gesha	Pasteurized		Fruity, bright and floral, with just the right amount of cranberry and cherry tartness, melon and hibiscus	24 kilos box	€ 18,24	€ 17,74		€ 17,74	€ 17,24		5/6 boxes
402	West Valley Blend	Caturra, Catuai, Typica, Villa Sarchí	Washed	84	Bright coffee with citric notes of grapefruit, base of caramel, raw cacao nibs base, medium body, creamy texture.	46 kg	€ 9,50	€ 9,25	€ 8,98	€ 9,25	€ 8,98	€ 8,75	200

*** Prices and availability are subject to change. Please check our website for detailed and up-to-date information.

#JOINTHEBOAT LET'S HAVE COFFEE TOGETHER PROGRAM

how it works

Join the boat is an initiative where roasters get together and share a shipping container. You can purchase specialty coffee from the latest harvest from Costa Rica and book your spot in the container that will be shipping the coffee to Europe in June. We take care of the logistics for you, you just book your place!

It works like a pre-sale, just a little bit more human, where we connect you with the farmers on a deeper level and create an ongoing relationship. You can then enjoy:

- 1.** Priority Access to exclusive micro and nano-lots. Gain a competitive edge by accessing our latest specialty coffee harvests before they hit the market. With early access, you can stay ahead of consumer demand and delight your customers with unique and premium offerings.
- 2.** Benefit from our small minimum purchase amounts and volume advantages, ensuring that you receive maximum value for your investment. Our streamlined process and competitive pricing enable you to optimize your budget without compromising on quality.
- 3.** Forge direct relationships with our esteemed coffee farmers and deepen your understanding of product origins. As a B2B partner, you'll receive an exclusive invitation to our annual origin trip to Costa Rica, allowing you to strengthen connections and secure your supply chain.
- 4.** Join a collaborative network of like-minded businesses committed to advancing the coffee industry. By partnering with us, you contribute to sustainable practices and collective growth, positioning your brand as a leader in ethical sourcing and innovation.

Here's how our pricing model operates:

On this table you will find our post-import rates (grey) and pre-sale discounts (green). By participating in our pre-sale, you not only enjoy reduced costs but also support our initiative to provide upfront financing to our farmers, eliminating unnecessary interest expenses from financing. The payment model is 50% advanced payment and 50% when the coffee arrives in Europe. Estimated time of arrival June-July 2024.

Secure your spot in our next container shipment by participating in our pre-sale. We work on a first come first serve basis. Act swiftly, we work on a first come first served basis and some coffees get sold out—our pre-sale deadline is April 25th.

Would you like to be part of our container? Want other amounts or coffees on reservation? We'll make a custom-made offer for you. Let's talk!

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