

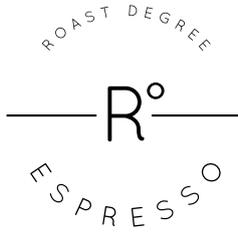
OMAR
&
THE
MARVELLOUS
COFFEE
BIRD

- EST -
2010



WE GIVE THE BEAN
THE RESPECT
IT DESERVES





THE ESPRESSO SHORTLIST

-

WHITE BLEND

BRAZIL | SUMATRA

Chocolate, nuts, caramel.

250g \$15 — 1kg \$45

-

BLACK BLEND

ETHIOPIA

Floral, fruity, sweet.

250g \$17.5 — 1kg \$52.5

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KENYA: HANDEGE

Fragrance: Sweet | Caramel | Stone-fruit

Aroma: Citrus | Nuts | Chocolate

Flavour: Stone-fruit | Caramel | Honey

VARIETAL: SL28 | SL34 PROCESSING: WASHED

250g \$21.5 — 1kg \$64.5

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DRC: COFFEELAC

Fragrance: Sweet | Floral | Citrus

Aroma: Floral | Nuts | Caramel

Flavour: Nuts | Stone-fruit | Blueberry

VARIETAL: BOURBON PROCESSING: SEMI-WASHED

250g \$20 — 1kg \$60

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BRAZIL: ONDAS DE MANTIQUEIRA

Fragrance: Tangelo | Passionfruit | Lime

Aroma: Rich | Nuts | Jaffa

Flavour: Fruity | Chocolate | Caramel

VARIETAL: YELLOW BOURBON PROCESSING: NATURAL

250g \$20 — 1kg \$60

-

MALAWI: PHOKA HILLS

Fragrance: Sweet | Chocolate | Creamy

Aroma: Chocolate | Nuts | Caramel

Flavour: Chocolate | Nuts | Creamy

VARIETAL: CATIMOR 129 | NYIKA CATIMOR | GESHA PROCESSING: WASHED

250g \$20.5 — 1kg \$61.5



THE FILTER SHORTLIST

COLOMBIA: FABIAN ZAPATA

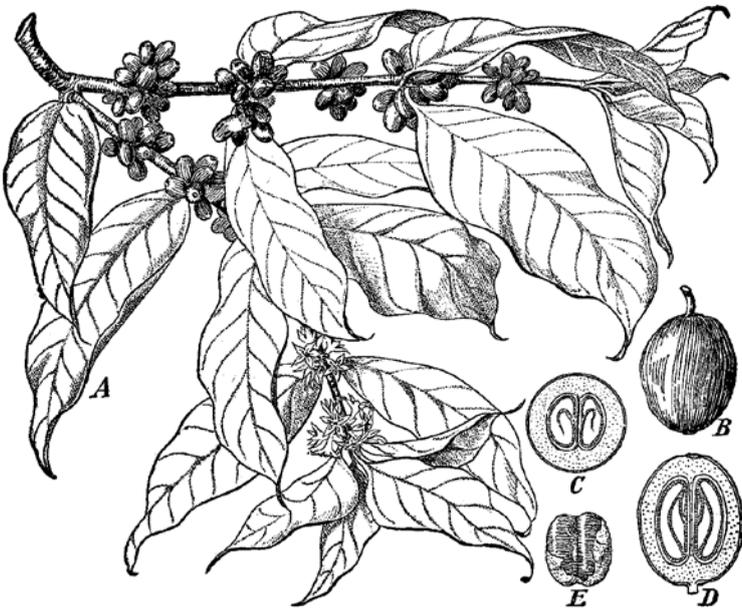
Fragrance: Cola | Floral | Sweet
Aroma: Chocolate | Caramel | Nuts
Flavour: Caramel | Nuts | Citrus
VARIETAL: CASTILLO PROCESSING: WASHED

250g \$21

BURUNDI: NEMBA

Fragrance: Sweet | Melon | Raw sugar
Aroma: Sweet | Caramel | Orange
Flavour: Sweet | Melon | Caramel
VARIETAL: BOURBON PROCESSING: WASHED

250g \$20.5



ARTISAN COFFEE ROASTERS

3kg or More?

If you would like to order more than 3kg of coffee, please speak to our wholesale team on 03 9596 4186.



WHITE BLEND

Chocolate, nuts, caramel.

BRAZIL

VARIETAL: MONDO NOVO | YELLOW BOURBON | RED CATUAI

PROCESSING: NATURAL

SUMATRA

VARIETAL: S795 | TYPICA | CATURRA

PROCESSING: WET-HULLED

250g \$15

1kg \$45

COFFEEBIRD.COM.AU

Brazilian Coffee (Minas Gerais - Monte Santo de Minas - Pedra Grande)

Fazenda Pedra Grande sits on the border of two major states in Brazil;

São Paulo and Minas Gerais. This micro-region has beautifully rich volcanic soil, in which coffee trees thrive. Impeccable farming practice and growing conditions are what make this a consistently high quality coffee. The farm sits at 900 meters above sea level, where the hills provide a unique micro-climate. This Estate has been growing coffee for 100 years, with the same family owning and operating the farm for 3 generations. Pedra Grande has a large warehouse and mill on-site, which are used to process, sort and grade their coffee.

Sumatran Coffee (Aceh Province and Sipangan Bolon)

This coffee is sourced from the most amazing locations at the very end of Lake Tawar in Aceh province and the town of Parapat near Lake Toba. This particular lot has been "Triple Picked" meaning the coffee has made its way through a warehouse containing many hand sorting tables, each separating defective and low quality green beans from the beautiful, uniform coffee we always look for. This particular coffee has been through the sorting process 3 times (hence triple picked), making it as clean a coffee as you will find from Sumatra.

All our Sumatran coffees are directly sourced through a small family export company and our good friend Dody Sayhrum from CV Yudi Putra. YP have an extensive network of small micro-mills in the Sumatra lake Toba region of Sumatra and Aceh. Dody and his family really are leading the charge for specialty coffee production in Sumatra and we're proud to be working with them.





BLACK BLEND

Floral, fruity, sweet.

ETHIOPIA

VARIETAL: HEIRLOOM ETHIOPIA
PROCESSING: WASHED & UNWASHED

250g \$17.5
1kg \$52.5

Ethiopia Tade GG (Washed - Oromia - Shakiso)

Tade GG is a beautiful estate in Shakiso, Oromia. The owner, Tesfaye Bekele is a trained Agronomist and processes coffee with care and attention. He grows his own coffee trees as well as buying cherries from local farmers. When processing, lots are separated by the altitude at which the coffee trees have grown. Raised drying beds are covered with a black mesh that allows coffee parchment to dry evenly and slowly. The processed coffee parchment is spread very thinly across this mesh and is mixed regularly to keep the drying process even. Drying coffee is covered with mesh during the peak heat of the day, which prevents the parchment from cracking due to rapid heating. Everything about this estate screams quality.

Ethiopia Wonberta (Unwashed - Oromia - Guji zone - Sarisaba Kercha)

Wonberta farm has consistently produced outstanding coffee. The cherries are bought from local markets as well as grown on their own farm. These cherries are picked ripe and left out to dry on raised drying beds. The coffee is spread out very sparingly to allow sufficient airflow between and around the cherries. The cherries are also covered with a shade cloth during the hottest part of the day, to keep the coffee from overheating. The high altitude of the drying station makes for a more even drying process due to the cool conditions, which allow the fruit flavours to shine through without taint, the coffee can easily taste fermenty if drying isn't conducted in the correct way.





HANDEGE

KENYA

Fragrance: Sweet | Caramel | Stone-fruit
Aroma: Citrus | Nuts | Chocolate
Flavour: Stone-fruit | Caramel | Honey

VARIETAL: SL28 | SL34
PROCESSING: WASHED

250g \$21.5 — 1kg \$64.5

The name Handege comes from Ndege, the Swahili word for aeroplane. Handege Coffee Mill is a member of the Ritho Society. Founded in 1972, Ritho works with coffee mills throughout Kiambu, Kenya. Kiambu sits 23km north of Nairobi and is a well known area for tea and coffee growing. Coffee cherries are picked and processed on the same day to ensure freshness and cleanliness of flavour. Cherries are pulped, fermented and washed, then sun-dried on raised African drying tables.

The dried parchment coffee is then taken to a dry mill for hulling and grading. Once prepared, the green coffee is taken to a secure warehouse where it waits to be sold at auction.

In Kenya, all coffees are sold through the Nairobi Coffee Exchange, which is an auction house for coffee. Exporters will attend auctions every day during the harvest period and bid for their desired lots of coffee. This bidding system is a great way to reward high-quality coffees, which can sell for very high prices if the right buyers are involved.

COFFEEBIRD.COM.AU





COFFEELAC
DEMOCRATIC REPUBLIC OF CONGO

Fragrance: Sweet | Floral | Citrus
Aroma: Floral | Nuts | Caramel
Flavour: Nuts | Stone-fruit | Blueberry

VARIETAL: BOURBON
PROCESSING: SEMI-WASHED
250g \$20 — 1kg \$60



ARTISAN COFFEE ROASTERS

Coffeelac is a business designed to help rejuvenate the DRC's coffee export industry. It is owned and run by the Nicolaidis family who have been involved in the African coffee industry since 1965. In 2014, they built their second processing station in Goma, North Kivu. This station provides training and assistance to small household farmers in North and South Kivu as well as Oriental Province. The facility contains a warehouse and cupping lab and has helped local farmers increase export numbers as well as the quality of their coffee. Coffeelac provides agricultural training, access to finance and export opportunities for local coffee farmers.

This lot is Semi-washed, which means that the coffee cherries are picked when ripe, collected by Coffeelac and taken to the mill. The cherries are pulped with the use of water and dried without being soaked in fermentation tanks, which produces a sweet flavour profile.





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ONDAS DE MANTIQUEIRA

BRAZIL

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Fragrance: Tangelo | Passionfruit | Lime

Aroma: Rich | Nuts | Jaffa

Flavour: Fruity | Chocolate | Caramel

VARIETAL: YELLOW BOURBON

PROCESSING: NATURAL

250g \$20 — 1kg \$60



COFFEEBIRD.COM.AU

This coffee comes from the region of Sul de Minas (South of Minas Gerais) and breaks the mould of what is expected from Brazillian coffee.

Brazil, the biggest coffee producer in the world, is known for its rich, buttery and nutty coffees that are machine harvested and well priced.

Rather than the traditional nutty coffee, expect juicy, vibrant fruit flavours to stand out in this cup. The common Brazillian coffee production involves very little human intervention. Cherries are allowed to dry on the tree, which makes it easy for machine harvesters to shake the trees of their cherries. At Ondas de Mantiqueira, cherries are hand picked only when at their peak ripeness. The freshly picked cherries are then placed on drying patios in small batches and carefully monitored throughout the drying process. Once the cherries are evenly dried, they are hulled and immaculately sorted to remove any defects.





PHOKA HILLS
MALAWI

Fragrance: Sweet | Chocolate | Creamy
Aroma: Chocolate | Nuts | Caramel
Flavour: Chocolate | Nuts | Creamy

VARIETAL: CATIMOR 129 | NYIKA CATIMOR | GESHA
PROCESSING: WASHED

250g \$20.5 — 1kg \$61.5



ARTISAN COFFEE ROASTERS

This particular lot was produced by the women of Phoka Hills, which is a member of the Mzuzu Coffee Planters Co-operative Union. Mzuzu Co-operative has been producing coffee in the Nyika National Park since the 1930s. The varieties that make up this lot are Catimor 129, Nyika Catimor and the world renowned Gesha. Catimors are a hybrid of Arabica and Robusta, which produce a balance of good disease resistance, high yield and tasty coffee. The Nyika Catimor is a dwarf version of the Catimor variety. Gesha, on the other hand is a rare coffee variety taken from Gesha town in Ethiopia. It only grows well at very high elevations where climates are cooler and diseases are less of a problem. Gesha has become famous for its distinctly floral aroma and complex flavour.

This lot is washed, which produces a beautifully clean and complex flavour profile.





FABIAN ZAPATA

COLOMBIA

Fragrance: Cola | Floral | Sweet
Aroma: Chocolate | Caramel | Nuts
Flavour: Caramel | Nuts | Citrus

VARIETAL: CASTILLO
PROCESSING: WASHED

250g \$21

COFFEEBIRD.COM.AU



This small lot was produced by Fabian Zapata and his son. A beautiful example of how a washed coffee can be just as fruity as a natural coffee but in a more delicate way. This lot underwent a 30 hour period of dry fermentation. This method of fermentation not only increases the speed of the process but saves water too. After 30 hours the coffee is rinsed and placed into parabolic dryers. A parabolic dryer is like a greenhouse for drying coffee. They have a translucent ceiling, which shelters the coffee from the midday sun and keeps the warmth in after dark. They often have raised drying beds inside, which help to maximise airflow around the drying coffee. Even and slow drying is good drying.





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NEMBA

BURUNDI

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Fragrance: Sweet | Melon | Raw sugar
Aroma: Sweet | Caramel | Orange
Flavour: Sweet | Melon | Caramel

VARIETAL: BOURBON
PROCESSING: WASHED

250g \$20.5

Nemba washing station is located in Kayanza province, Northern Burundi, near the border with Rwanda. It has beautiful volcanic soil, high altitude and a dry harvesting season, making it an ideal place to grow coffee. The name Nemba stems from the Kirundi word “kunembera”, which means ‘lazy’ and describes the laid-back personalities of the locals. This lot is made up of coffee sourced from over 3000 local coffee farmers spread across 15 neighbouring hills.

This lot is washed in typical African style, which involves a long period of wet fermentation. This process helps to deliver standout floral and fruit flavours with elegance.

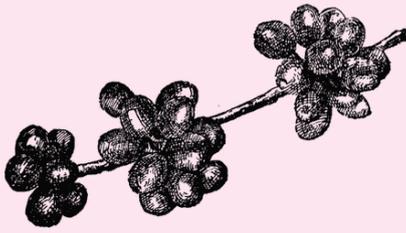
ARTISAN COFFEE ROASTERS





QUALITY OBSESSED
BOUTIQUE COFFEE
ROASTERS





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