

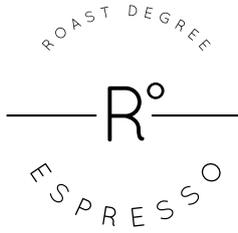
OMAR
&
THE
MARVELLOUS
COFFEE
BIRD

- EST -
2010



WE GIVE THE BEAN
THE RESPECT
IT DESERVES





THE ESPRESSO SHORTLIST

-

WHITE BLEND

BRAZIL

Chocolate, nuts, caramel.

250g \$15 — 1kg \$45

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BLACK BLEND

ETHIOPIA

Floral, fruity, sweet.

250g \$17.5 — 1kg \$52.5

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BRAZIL: SITIO DA TORRE

Fragrance: Sweet | Caramel | Apricot

Aroma: Chocolate | Nuts | Caramel

Flavour: Rich | Fruity | Sweet

VARIETAL: YELLOW & RED BOURBON | YELLOW CATUAI PROCESSING: WASHED

250g \$21 — 1kg \$63

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BRAZIL: RANCHO SAO BENEDITO

Fragrance: Floral | Sweet | Candy

Aroma: Sweet | Caramel

Flavour: Caramel | Elegant | Sweet

VARIETAL: YELLOW CATUAI PROCESSING: NATURAL

250g \$21 — 1kg \$63

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BURUNDI: NEMBA

Fragrance: Floral | Clean | Delicate

Aroma: Toffee | Sweet | Melon

Flavour: Mandarine | Caramel | Floral

VARIETAL: BOURBON PROCESSING: WASHED

250g \$21 — 1kg \$63

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BURUNDI: YANDARO

Fragrance: Sweet | Floral | Melon

Aroma: Caramel | Sweet | Chocolate

Flavour: Sweet | Melon | Citrus

VARIETAL: CATURRA PROCESSING: WASHED

250g \$21 — 1kg \$63



THE FILTER SHORTLIST

COLOMBIA: OSCAR JOJOA

Fragrance: Sweet | Floral | Apple

Aroma: Citrus | Chocolate | Tea

Flavour: Nuts | Apple | Floral

VARIETAL: TABI PROCESSING: WASHED

250g \$21

ETHIOPIA: URAGA TOME

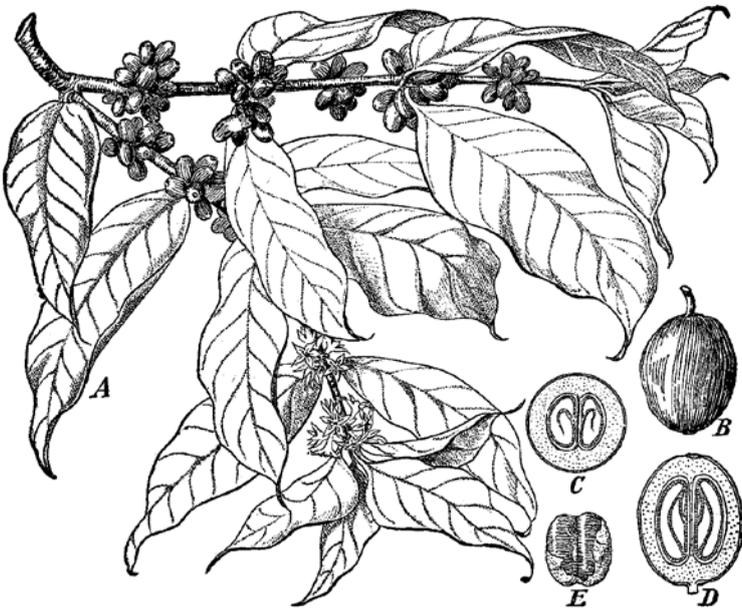
Fragrance: Floral | Sweet | Caramel

Aroma: Caramel | Sweet | Grapefruit

Flavour: Floral | Creamy | Caramel

VARIETAL: HEIRLOOM ETHIOPIA PROCESSING: WASHED

250g \$21



3kg or More?

If you would like to order more than 3kg of coffee, please speak to our wholesale team on 0451 124 124.



WHITE BLEND

Chocolate, nuts, caramel.

BRAZIL

VARIETAL: MONDO NOVO | YELLOW BOURBON | RED CATUAI

PROCESSING: NATURAL

250g \$15
1kg \$45

Minas Gerais - Sul de Minas - Fazenda Serrinha

Fazenda Serrinha is located in Cerrado, a region in the South of the State of Minas Gerais. Coffee farmers in Cerrado enjoy relatively high altitudes of 1,000 to 1,200 meters above sea level, consistent rainfall and flat terrain. All of these factors contribute to making Cerrado one of the most desirable locations in which to grow coffee.

This particular coffee is exported through Exportadora Guaxupe, one of the many large export companies in Brazil. Their facilities are world class and they have been nothing but accommodating of our requirements when it comes to the sorting, cleaning and storing of our coffee. This coffee is stored in humidity controlled warehouses until it is ready to be shipped. This is one delicious Brazilian coffee.

COFFEEBIRD.COM.AU





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 and also buys cherries from local farmers. When processing, lots are separated by the altitude at which the coffee trees grow. Raised drying beds are covered with a black mesh that allow 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 another layer of mesh during the peak heat of the day, which prevents the parchment from cracking due to rapid heating.

Everything about this estate screams quality.

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.





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SITIO DA TORRE

BRAZIL

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Fragrance: Sweet | Caramel | Apricot
Aroma: Chocolate | Nuts | Caramel
Flavour: Rich | Fruity | Sweet

VARIETAL: YELLOW & RED BOURBON | YELLOW CATUAI
PROCESSING: NATURAL

250g \$21 — 1kg \$63

Alvaro and his family have been producing beautiful coffee in Mantiqueira de Minas for four generations. Alvaro mainly produces microlots which are small lots prepared with the utmost care and attention to detail. He has been planting multiple new varieties on the farm, hoping to find one that works well in his micro-climate. On Andy's recent trip to Brazil, Alvaro and his family prepared a meal for us and welcomed us into their home. His coffee stood out on the cupping tables for being so intensely sweet and complex. Nice coffee produced by a nice guy, what more can you ask for?

This lot is made up of Yellow Catuai, Red Bourbon and Yellow Bourbon. It is intensely sweet and full of fruit flavours. This coffee was dried on the tree, allowing the maximal flavour impact from the cherry to the seed.

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RANCHO SAO BENEDITO

BRAZIL

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Fragrance: Floral | Sweet | Candy
Aroma: Sweet | Caramel
Flavour: Caramel | Elegant | Sweet

VARIETAL: YELLOW CATUAI
PROCESSING: NATURAL

250g \$21 — 1kg \$63



ARTISAN COFFEE ROASTERS

We have bought coffee from Mauricio for a few years now. It is always clean and sweet with this year being the best we've tried. Andy recently visited Mauricio's beautiful Estate, which has been growing coffee since 1954. The area of Carmo de Minas has had lots of success in the Cup of Excellence competitions over the years and having travelled there, it's obvious to see why. High altitude, great soil and great people make a solid foundation for delicious coffee.

This particular lot is an excellent example of a clean, high grown coffee from Mantiqueira de Minas. It contains cherries that are picked ripe, then sun dried on patios for up to 30 days depending on the weather.

Hulling machinery is then used to remove the cherry and the husk, creating a sweet, yet consistently clean and vibrant cup that's different to the traditional flavour profile we expect from a natural processed coffee from Brazil.





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NEMBA

BURUNDI

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Fragrance: Floral | Clean | Delicate
Aroma: Toffee | Sweet | Melon
Flavour: Mandarine | Caramel | Floral

VARIETAL: BOURBON

PROCESSING: WASHED

250g \$21 — 1kg \$63



COFFEEBIRD.COM.AU

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.





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YANDARO

BURUNDI

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Fragrance: Sweet | Floral | Melon
Aroma: Caramel | Sweet | Chocolate
Flavour: Sweet | Melon | Citrus

VARIETAL: BOURBON

PROCESSING: WASHED

250g \$21 — 1kg \$63



ARTISAN COFFEE ROASTERS

The growing area around Yandaro Station benefits from being close to the Kibira Rainforest. A rainforest is a healthy ecosystem that helps keep up the groundwater reserves and nutrition in the soil for the region around it. With its proximity to Yandaro River, the station has a very strategic location in an already thriving coffee cultivation region. The station services 3500 local coffee producers from 22 hills in its surrounds. The average altitude of these producers is 1800masl.

This coffee is washed and then dried on raised drying beds under the sun. It takes 10-14 days to dry the coffee depending on weather conditions.





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OSCAR JOJOA

COLOMBIA

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Fragrance: Sweet | Floral | Apple
Aroma: Citrus | Chocolate | Tea
Flavour: Nuts | Apple | Floral

VARIETAL: TABI
PROCESSING: WASHED

250g \$21



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Tabi is one of the many hybrid varieties of coffee appearing on the market. It is actually a mix of a Catimor (Caturra x Timor) with Bourbon and Typica. That's right, a hybrid of a hybrid. Catimor is a mix of Robusta and Arabica species and enables Tabi higher disease resistance and yield. The Typica and Bourbon varieties bring sweetness and complexity.

This coffee was pulped within 12 hours of picking. It was then fermented without water for 30 hours. This is a long period for a dry fermented coffee. Over-fermentation was avoided by covering the coffee during this period, in order to restrict the amount of air available to it. It was then put out to dry on raised beds, which aid a slow and even drying of the parchment coffee.





URAGA TOME

ETHIOPIA

Fragrance: Floral | Sweet | Caramel
Aroma: Caramel | Sweet | Grapefruit
Flavour: Floral | Creamy | Caramel

VARIETAL: HEIRLOOM ETHIOPIA
PROCESSING: WASHED

250g \$21

This coffee comes from the Tome mill in the area of Uraga in Guji Zone. Tadesse, the owner of the mill has been a pioneer amongst the coffee producers of Uraga, building roads and washing stations for over twelve years. The Ethiopia Commodity Exchange (ECX) is a government organisation that has been in charge of coffee exportation with the aim of protecting the Ethiopian coffee “brand”. The goal was that farmers of all capabilities received a decent payment for their produce. During the ten years of ECX restriction, Tadesse had little choice but to deliver his lots to the regional warehouse where traceability was obscured. This year, with new regulations allowing transparency through the supply chain, Tadesse is finally able to deliver his world class coffees directly to international buyers.

This lot is washed and sun dried on raised drying beds. The cherries are picked when ripe, pulped immediately and then placed into moving water channels, which force the unhealthy beans to float and be removed. If any broken or discoloured beans get through, they are removed by hand. These quality processes lead to a vibrant, floral and clean cup with high intensity.



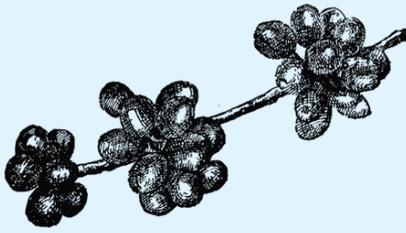
ARTISAN COFFEE ROASTERS





QUALITY OBSESSED
BOUTIQUE COFFEE
ROASTERS





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