Summer 2019

Jack & Jacutinga

Beautiful scenes, beautiful coffee

This is Jacutinga. A small coffee growing community high in the hills of southern Minas Gerais, Brazil.

We've been back to buy the crop this year and meet with Osmar and his family. The more they understand speciality coffee, and the benefits of taking extra care, the better the coffee is becoming. It's already cupping in the mid- to high-80s, and offering a full rounded sweet cup, with chocolate and hazelnut notes.

And it is grown 1200m high up in the most beautiful scenery.

Brazil
- - - -
SITIO JACUTINGA, SUD DE MINAS
single origin

MED ROAST: sweet chocolate, hazelnut

VARIETAL: Yellow Catuai
ALTITUDE: 1200m

One of the projects we've invested in through a social premium per bag is to fund raised drying tables which Elton is keen to use for his crop. These should dry the beans more uniformly, and avoid any contamination reducing rejections.
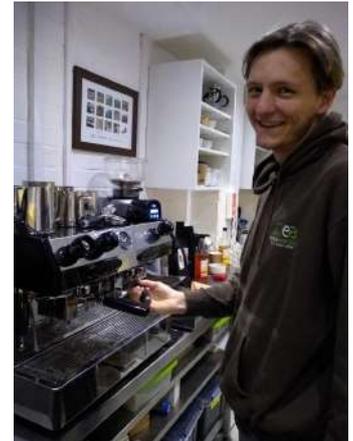
Here's his mum, Gorete, checking on the first pick to be dried this way. Can't wait to cup it!

News for next time...

New coffee bags.
A possible new origin.
And hopefuly some roastery news too.

Jack of all trades!

Jack has joined the team full-time and adds a lot of energy and enthusiasm to the office and warehouse - which we love!

He is passionate about coffee and about the way we trade so he is keen to learn and travel to the farms.

Give us 3 words to describe you?
Loud, lively and very tall.

What most excites you about working with EA?
Being able to make a difference where it matters, and having a good time in the process.

What will your role be here at EA?
We all do a bit of everything, but I will mainly look after new customers, training, as well as packing up orders and deliveries.

What's your favourite coffee right now?
Mountain Top Tanzania though a V60 dripper.