

# Roasted Whole Bean Selections

(Contact us for this weeks'availability)  
All Beans are Certified Organic and Fair Trade

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- 8 oz Bag                    \$10
- 12 oz Bag                  \$15
- 16 oz Bag                  \$18

**\*\*Subscriptions are discounted 20%.**

## **\*Brazil SítioGrota São Pedro**

**Cupping Notes:** Nutty aroma, slight toast flavor, citric acidity and medium body

**Region:** Serra da Mantiqueira

**Description:** This pulped natural yellow Bourbon variety is grown in the Serra da Mantiqueira region in the southern part of the state of Minas Gerais at an average altitude of 1,200 meters (3,937 feet). The coffee is pulped through the wet method and dried on a concrete patio without the use of a mechanical dryer. After the selective harvest, where the ripest beans possible are picked, the coffee is processed at the headquarters of FazendaPaixão. Pulped Natural(semi washed) Brazil's are known for their cleanly fruity, balanced, delicate but rich characteristics.

## **\*Ethiopia Natural Sidamo:**

**Cupping Notes:** Nice fruity character, light berry notes, dried apricot, medium body and balanced sweetness.

**Region:**Sidamo

**Description:** Another of the classic Ethiopian coffee regions, Sidamo coffees are known for medium body, delicate fruits, spice, and citrus.

## **\*Ethiopia Yirgacheffe:**

**Cupping Notes:** Medium acidity, light lemon-lime, floral, soft, tea like, medium body.

**Region:**Yirgacheffe

**Description:** The coffees of Yirgacheffe have long been prized for their delicate, tea-like aromatics and clean citrus flavor.

## **\*Peru**

**Cupping Notes:** Spicy, floral, sweet, full creamy body, well-balanced, complex

**Region:** Selva Central

**Description:** At their best, Peru coffees are delicately sweet, round, and gentle acidity. This Peru is delicately sweet, fragrant, delicate yet rich, with a discreet but vibrant acidity. Makes a fine single origin espresso in the classic northern Italian style.

### **\*Sumatra**

**Cupping Notes:** Deep and pungently spicy in the aroma with papaya and chocolate notes. In the cup medium-bodied, richly low-toned, and complexly fruity: papaya and black cherry with a dry chocolate edge.

**Region:** Sumatra

### **\*Mexico Oaxaca UNECAFE:**

**Cupping Notes:** Cocoa, vanilla, caramel.

**Region:** Costa, Sierra Sur, Mixteca, Cañada and Papaloapan coffee regions in the state of Oaxaca, Mexico

**Description:** Mexico Fair Trade Organic Oaxaca GP coffee is produced by Unidad Ecológica para el Sector Café Oaxaqueño, also known as UNECAFE. This is an association of small coffee producers founded in 2011. UNECAFE is run by members of the Chatino, Zapoteco, Mixteco, Chontal, and Chinanteco indigenous groups who live in 30 communities in the following coffee regions: Costa, Sierra Sur, Mixteca, Cañada and Papaloapan in the state of Oaxaca. UNECAFE has nearly 2,198 members, forty percent of which are women. Collectively, UNECAFE cultivates more than 13,359 acres of coffee. UNECAFE members currently participate in the following projects: Agroforestry and Carbon Sequestration, The Chatino Center for Ecological Agriculture, The Community Learning Center, and The Coffee and Sustainable Development Fund.

### **\*World Renewal Blend:**

**Cupping Notes:** Fruity, chocolate subtle spice.

**Region:** Africa, South America, Indonesia.

**Description:** Designed for total versatility: elegant as a straight shot but sturdy and robust enough to carry its weight in large amounts of dairy. Good for espresso.

### **~Decaf:**

### **\*Cool Beans Blend:**

**Cupping Notes:** An intriguing balance of sweetness and acidity in the mid-notes, a bit of fruity florals at the top end, and full bodied bass notes.

**Region:** Latin America, Indonesia, Africa

**Description:** This coffee is so smooth you wouldn't know it is decaffeinated! A blend of some of the best coffee growing regions of the world. "The goal of this mix is to allow the Cascadia to be used as a satisfying drip blend, while also having enough complexity to shine in the espresso machine as well."

## **GREENFIELD COFFEE COMPANY**

Fresh Roasted Coffee Beans

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