



mail order coffee descriptions and price list

south america

brazil bourbon

From the Rainha Farm, Poços de Caldas

£3.55 227g hand-packed

£13.75 1kg wholebean

We have sourced this coffee because it is harvested from a particular tree species - the Arabica Bourbon. This heritage varietal is always close to our hearts, but we were especially delighted to source this Yellow Bourbon from an origin noted for exceptional sweetness from quality farms. Selected from Fazenda Rainha, owned by the Carvalho Dias family who have more than 100 years of family growing tradition, this farm has exemplary environmental conservation as well, with 25% of the farm populated by indigenous tree species to maintain natural wildlife habitats. This fully washed coffee is bright and sparkling, soft and rounded on the palate and sugar sweet.

Body: ★★☆☆☆☆ Acidity: ★★☆☆☆☆

brazil estate

From the Lambari Farm, Poços de Caldas

£3.55 227g hand-packed

£13.75 1kg wholebean

£2.85 227g pre-packed & ground

Owned by the Rebetez Mariani family and located in the south of Minas Gerais state near the city of Poços de Caldas (Hot Springs), this farm produces coffee that is a consistent finalist in the National 'Cup of Excellence' competition. Lambari is a 'model farm' with exemplary commitments to social and environmental programmes having its own school for 360 children which also takes pupils from other local farms. All farm workers receive salaries substantially above Brazil's minimum wage plus weekly food baskets, free dental clinic, employment insurance and pensions. The coffee is harvested using the 'natural process', where a small amount of the cherry fruit is left on the bean so the sugars are absorbed during drying. This produces an incredibly sweet, rounded cup with tones of cocoa and almonds, yielding a flavoursome wake-up call and is delicious all through the day but particularly mid-morning with a sweet pastry.

Body: ★★☆☆☆☆ Acidity: ★★☆☆☆☆

organic brazil estate

From the Santa Terezinha farm, Paraisópolis

£3.55 227g hand-packed

£13.75 1kg wholebean

Paulo Sérgio do Almeida's family have owned this farm in Paraisópolis, in the southern uplands of Minas Gerais state, for many years. As a member of the Brazil Organic Agriculture Association and an associate of the Rural Development Biodynamic Institute, Paulo has developed new natural fertilising methods and is committed to producing truly fine coffees in harmony with the land and people who occupy it. The cup is sweet and very rounded, clean and with a delicious nutty-caramel aroma that will have you reaching for that second cup. Certified Organic.

Body: ★★☆☆☆☆ Acidity: ★★☆☆☆☆

colombia

From the Timaná Co-operative, Huila

£3.55 227g hand-packed

£13.75 1kg wholebean

£3.15 227g pre-packed & ground

In recent years the quality of Colombia coffee had deteriorated - until now! Small producers have emerged from under the wing of the National Coffee Federation to offer exceptional coffees. Timaná was formed in 2001 when families of coffee producers in Huila joined forces to create a co-operative, to improve the quality of their coffee and work towards the principles of environmental sustainability. The coffee is "shade-grown" in forest-like plantations providing a habitat for indigenous and migratory birds as well as preventing soil erosion and improving water conservation. The coffee is extremely well balanced and clean with a leading edge of citrus zest and a sweet chocolate rounded body. Timaná also has a gentle red wine after-note, so lacking in much of today's Colombian coffees. Smooth and elegant for all day easy drinking or after dinner relaxing.

Body: ★★☆☆☆☆ Acidity: ★★☆☆☆☆

el salvador estate

From the La Reforma & El Cerro farms, Santa Ana

£3.55 227g hand-packed

£13.75 1kg wholebean

Our El Salvador selection comes from the La Reforma & El Cerro farms, and is milled at the exceptional El Borbollon mill - internationally recognised by the Cup of Excellence programme as producing coffees of true speciality grade. This is a delicious coffee, giving an extremely balanced cup with low notes of chocolate undertones and subtle spice, overlaid by a crisp acidity with a flavour reminiscent of sweet grapes.

Body: ★★☆☆☆☆ Acidity: ★★☆☆☆☆

organic peru (Fairtrade)

From the COCLA Co-operative, Machu Picchu

£3.55 227g hand-packed

£13.75 1kg wholebean

The COCLA Co-operative organisation is located high in the Andes. Exceptional coffee is assured through the area's lush, volcanic soils – which are gently watered by melting snows from the peaks, cool local microclimates and low night-time temperatures. Our coffee selection has been chosen from an area which is both shade grown and organically certified. Leguminous, banana and pacae – the preferred habitats for migratory birds – are interspersed with coffee trees to prevent soil erosion and improve nutrient levels. The organic process furthers this by using only manure, dry leaves and coffee pulp as each growing season's fertiliser. The cup is medium bodied and rounded with red-fruit and light citrus tones. Enjoy as a smooth after dinner brew, or as an easy-going companion to sweet foods through the day. Certified Fairtrade and Organic.

Body: ★★★★★ Acidity: ★★★★★

Central America

costa rica estate

From the Zamorana farm, San Isidro Alajuela

£3.55 227g hand-packed

£13.75 1kg wholebean

Situated in San Isidro, in the central high volcanic province of Alajuela, the family of Diego Zamora Alfaro has farmed coffee for many generations but until Union, never sold their crop direct to a coffee roaster. Sadly, the Zamora's exceptional coffee was always lost in the anonymous, untraceable national export system, where its harvest was blended with that of other farms. We were stunned by the quality of their coffee when first tasting it and now exclusive to Union Hand-Roasted we offer the outstanding Finca Zamorana in its pure form. The flavour is outstandingly bright, delightfully sweet with a clean, lemon zest purity and milk chocolate aftertaste.

Body: ★★★★★ Acidity: ★★★★★

costa rica dolce

From the Zamorana farm, San Isidro Alajuela

£3.55 227g hand-packed

£13.75 1kg wholebean

This specially prepared microlot, exclusively prepared for Union by Diego Zamora, delivers an exquisitely sweet, soft and rounded coffee with a muted acidity and flavours of red berries, sweet lemons, vanilla and honey. Simply delightful.

Body: ★★★★★ Acidity: ★★★★★

costa rica peaberry

From the farmers of Cooperonaranjo, Puntarenas

£3.35 227g hand-packed

£12.80 1kg wholebean

The Cooperonaranjo co-operative started in the early 60's and is dedicated to the production of coffee for the benefit of smallholder farmers from the Western region of Costa Rica's Central Valley. The Co-operative has a defined Quality, Environmental and Human Welfare policy. We source the Peaberry (or Caricolino) bean which is an intriguing round-shape packed with a symphony of elegant flavours. It's bright, zesty qualities perfectly suit this coffee for that mid-morning lift.

Body: ★★★★★ Acidity: ★★★★★

guatemala estate

From the Santa Ana la Huerta farm, Minas Gerais

£3.55 227g hand-packed

£13.75 1kg wholebean

£2.85 227g pre-packed & ground

A Union Hand-Roasted exclusive. This coffee is grown and farmed by Rony Asensio and Luis Pedro Zelaya on their family owned farm which is located in an undeveloped portion of Guatemala called Sierra de las Minas. Union Hand-Roasted has committed to a long-term purchase from Santa Ana la Huerta at a sustainable price. By doing so, Rony and his family can continue to live their dream by producing high quality coffee while improving the living and working conditions for their farm workers. When brewed, our Guatemala Estate reveals all that is great about coffees from this most critically acclaimed and diverse origin. Enjoy its lively, complex flavour tones of honey, red fruit, butterscotch, dark chocolate and smoky-spice.

Body: ★★★★★ Acidity: ★★★★★

nicaragua cup of excellence

From the Tierra Linda farm, Nueva Segovia

£6.50 227g hand-packed

£23.90 1kg wholebean

Donna Maria Nieves Paguaga Castellanos inherited her coffee farm, building and improving using a credit loan. In 1998 she faced ruin when her crop was destroyed by Hurricane Mitch – but with the help and support of her brother she has since recovered to produce crops of increasing quality, every harvest. This limited edition, Cup of Excellence lot represents the peak of her achievements. Internationally recognised by an esteemed panel of judges, the coffee has everything we search for in an exemplary Nicaragua single origin. It is complex, rounded and has delicious sweet jammy notes of apricot and bright fruit tones.

Body: ★★★★★ Acidity: ★★★★★

organic mexico (Fairtrade)

From the ISMAM Co-operative, Soconusco

£3.55 227g hand-packed

£13.75 1kg wholebean

£2.85 227g pre-packed & ground

Grown and harvested by the Indigenous Peoples of the Sierra Madre of Motozintla, a co-operative of native Mayan farmers in the highlands of Chiapas. The Co-op is organised on egalitarian democratic ideals that stress responsibility to the co-op, hard work and high standards; their programmes help the communities in many positive ways. The environmentally sound agricultural practices produce a delicate, sweet coffee with a light to medium body and a bright fruity flavour that sparkles through the cup. Certified Fairtrade and Organic.

Body: ★★★★★ Acidity: ★★★★★

kenya AA estate

From the Komothai Co-operative, Muranga

£3.55 227g hand-packed

£13.75 1kg wholebean

Once a producer of legendary coffees, Kenya has slipped from its pedestal over recent years as a result of repeated droughts and a plundering of the agricultural co-operative system by the former government. However, with support from the new government young farmers are coming to realise they must restore their coffee to its former glory to achieve the best prices. Through them, and fresh committed professionals at the Kenya Coffee Board, we have been able to find the Komothai group located in the country's Muranga district. Union Hand-Roasted is now working directly with this community to source a true AA grade (the largest bean with the most pronounced and clean flavours) that sings of its former glory with heady aromas, deep blackcurrant notes and fresh zesty grapefruit flavour tones.

Body: ★★★★★☆ Acidity: ★★★★★☆

organic ethiopia yirgacheffe (Fairtrade)

From the Konga Co-operative, Gedeo Zone

£3.55 227g hand-packed

£13.75 1kg wholebean

Our selection from the Yirgacheffe district is grown on family plots and smallholdings. Each producer takes their coffee cherry harvest to a central co-operative owned milling station within one of the farming zones for pulping, washing, drying and sorting. This unusual coffee possesses great depth of flavour and an intriguing floral lemon-pepper aroma, unlike any other coffee. The cup is distinctive, wild and exotic. It is medium bodied and perfectly complements a wide range of foods - especially those which are spicy, or strong flavoured. Certified Fairtrade and Organic.

Body: ★★★☆☆☆ Acidity: ★★★★★☆

organic ethiopia wild forest

From the smallholder farmers of Bench Maji, Bonga province

£3.55 227g hand-packed

£13.75 1kg wholebean

In the real birthplace of coffee, a wild forest species continues to grow today. The Bonga area of Bench Maji is part of the upland Rain Forest vegetation that lies between 1,500 to 2,200 meters above sea level. The coffee in this region is self-sown and grows in a complex, four-layer ecosystem in full coverage of the natural forest system. In this, its natural uncultivated state, the coffee plant slowly matures, typically reaching over four to five metres high. The area can only be reached on foot and families living in the surrounding areas have the right to collect the wild coffee. The unusual beans yield a delicate chocolate aroma and lemon citrus note in the cup. Fuller bodied, yet softer and more rounded than our selection from Yirgacheffe. Certified Organic.

Body: ★★★★★☆ Acidity: ★★★★★☆

rwanda maraba bourbon (Fairtrade)

From the Abahuzamugambi Ba Kawa Co-operative, Kizizi

£3.55 227g hand-packed

£13.75 1kg wholebean

£2.85 227g pre-packed & ground

This clean, fruity and deeply smooth coffee comes from an amazing group of smallholder farmers in the beautiful Maraba district of southwest Rwanda and is the country's first-ever sold as a single origin. We have been working alongside the Abahuzamugambi Ba Kawa co-operative for more than five years now and have made many personal visits to help them develop the quality of their coffee and improve quality of life in their community. Our efforts have seen a remarkable transformation in the local environment - yet none of it would be possible without the total quality produced by the farmers themselves. The cup has notes of bright citrus and sweet oranges, overlaying delicious creamy milk chocolate tones. Certified Fairtrade.

Body: ★★★★★☆ Acidity: ★★★★★☆

zambia AAA grade

From the Chisoba Farm, Mazabuka

£3.55 227g hand-packed

£13.75 1kg wholebean

The Chisoba farm is located at an altitude of 4,000ft, near a tributary of the Kafue river, in the south of Zambia. Farm owner Charles Siddle is passionate about quality and environmental sustainability. The coffee is hand-picked, sorted and washed clean at the farm's own wet mill, with no chemical fertilisers used throughout the entire production process. Charles also recognises the need for social development, and has developed education programmes including school loans for worker's children, and an HIV/AIDs programme for permanent workers. The coffee has bright citrus notes of limes which are underscored by intriguing hints of fresh green apple, almost reminiscent of gooseberries. Soft chocolate undertones give a delicious rounded finish.

Body: ★★★★★☆ Acidity: ★★★★★☆

East Africa & Arabia contd.

monsooned malabar (India)

From the Bibi Plantations, Sunticoppa

£3.25 227g hand-packed

£12.80 1kg wholebean

Exposure to the monsoon winds after harvest and milling produces coffee considered a delicacy by many. Our Monsooned Malabar, from southern India, has a deep mouth-feel with complex and powerful spice-like aromas and very little acidity. Notes of cinnamon and coconut crème permeate through the cup's sweet finish. The farm, in Sunticoppa, Karnataka State, provides excellent subsidised supplies for the workers along with dwellings, electricity and health care, as well as transport to local villages.

Body: ★★★★★☆ Acidity: ★☆☆☆☆

yemen mocha mattari

From the smallholder farmers of Bani Matar

£6.95 227g hand-packed

£27.50 1kg wholebean

Located on the tip of the Arabian Peninsula on the Red Sea opposite Ethiopia, the Mattari district of Yemen produces an exceedingly rare coffee with an almost wild flavour which is definitely worth chasing. Recognised as the birthplace of coffee, most of today's crops owe their heritage to this small rugged country, a goatherd and intrepid ancient nomadic traders who first exported the seeds to Ethiopia. Intensely aromatic, with the sensation of bittersweet chocolate that caresses the palate the cup also has a pronounced and intriguing, winey, almost gamey, tone.

Body: ★★★★★☆ Acidity: ★★☆☆☆

The Pacific

java selected estates

From the Blawan and Jampit farms

£3.55 227g hand-packed

£13.75 1kg wholebean

One of the most challenging countries to source consistently high quality Arabica beans from, Union Hand-Roasted is continually examining opportunities to build long-term relationships with independent producer groups. Currently our estate Java is selected from two of the country's main government-run farms. It is rich and creamy bodied, with a deeply fragrant, complex aroma alongside subtle hints of delicious bittersweet chocolate.

Body: ★★☆☆☆ Acidity: ★★☆☆☆

sulawesi aged

A union of selected speciality Arabica beans, aged in controlled conditions for five years

£4.95 227g hand-packed £19.60 1kg wholebean

Most coffees are shipped from origin straight after harvesting and milling, but our aged coffee is stored in the Far East, under humid conditions for several years. This imparts a dramatic quality which is a highly prized very heavy body and velvety soft mouth-feel. Celebrated spirits writer Dave Broom memorably named it 'the Black Hole of coffee' at a tasting because of these very characters. The taste is very concentrated with hints of spice and cedar and is an outstanding coffee to follow a sumptuous feast.

Body: ★★★★★★ Acidity: ★☆☆☆☆

sulawesi kalossi

From the KUD Sane Co-operative, Mount Sesean

£3.75 227g hand-packed

£14.50 1kg wholebean

An unusual coffee with rare depth and complexity. Grown in the Toraja district of South Sulawesi, this coffee is full bodied with rich flavour tones of caramelised butterscotch and a wisp of toasted almonds. A gentle sparkle lifts this cup onto its rightful pedestal as the definitive coffee for the serious coffee lover. Compare this coffee with our Kenya AA to really taste the difference between acidity and body and you will never say that all coffees taste the same.

Body: ★★★★★☆ Acidity: ★☆☆☆☆

sumatra extra fancy

From the Gayo Mountain Co-operative, Aceh

£3.55 227g hand-packed

£13.75 1kg wholebean

With relatively low acidity, but just enough to keep the cup vibrant, our Sumatra Extra Fancy is an exceptional example from the most highly-prized of the Indonesia region's origins. High demand and a glut of low quality beans means premium Arabicas from here are especially hard to come by. Yet rising to the challenge, we are delighted to offer this selection from the Gayo Mountain Co-operative, high in the cool, isolated but richly fertile uplands of the Aceh province. We've named it Extra Fancy because this is a specially selected pick of the crop which is painstakingly triple hand-sorted. This intensely fragrant cup is unusually concentrated and delivers a deep, rich and very smooth experience, with hints of herbal chocolate, peat, spice and fresh green oak.

Body: ★★★★★☆ Acidity: ★☆☆☆☆

Exclusive Blends

revelation

A Union of coffees from Central America, East Africa and Indonesia £3.35 227g hand-packed £13.30 1kg wholebean £2.75 227g pre-packed & ground

An indulgent recipe of gourmet Central American, East African and Indonesian coffees, dark roasted for a full, sweet flavour with hints of dark chocolate and caramel. Makes a classic shot of espresso, or as an after-dinner cafetière brew. For those who like their coffee gutsy and bold.

Body: ★★★★★ Acidity: ★★★★★

bright note

A Union of coffees from Guatemala and Brazil £3.35 227g hand-packed £13.30 1kg wholebean £3.15 227g pre-packed & ground

A smooth and well-rounded coffee with just the slightest hint of citrus and spice overlaying this blend's delicious sweet hazelnut, milk chocolate and molasses tones. Prepared for espresso, but works equally well as a filter/cafetière coffee.

Body: ★★★☆☆ Acidity: ★★★★★

foundation

A Union of coffees from Indonesia, India and Central America £3.35 227g hand-packed £13.30 1kg wholebean

Union Hand-Roasted coffee with real attitude. Gutsy strong and intense, this no holds barred 100% Arabica blend echoes the dark, sweet roasts of Southern Italy and Sicily. Foundation is where classic meets modern with a blend created specifically for those who enjoy their coffee with steamed milk, as this brew explodes through even the longest latte. Alone, it is a heavy bodied intense experience with delicious herbal chocolate notes, and a slight red fruit tang. If you love strong coffee, you cannot live without this.

Body: ★★★★★ Acidity: ★☆☆☆☆

organic natural spirit (Fairtrade)

A Union of coffees from Central and South America, and East Africa £3.55 227g hand-packed £14.25 1kg wholebean £2.75 227g pre-packed & ground

A full bodied, intense coffee experience created from Central and South American beans which yields an initial zesty brightness followed by a deep caramel sweetness. Ideal for all occasions but especially a lazy afternoon. Certified Fairtrade and Organic.

Body: ★★★★★ Acidity: ★★★★★

union spirit

A Union of coffees from Central and South America £3.15 227g hand-packed £12.50 1kg wholebean £2.55 227g pre-packed & ground

Central and Latin American beans come together to create a medium-bodied, flavoursome cup ideal for easy all-day drinking. This 'signature blend' is recommended as the perfect introduction to our UNION's deep, sweet artisan roasting style.

Body: ★★★☆☆ Acidity: ★★★★★

arabian mocha java

A Union of coffees from Java and the Yemen £4.80 227g hand-packed £19.00 1kg wholebean

This is a serious cup of coffee recreating the classic 17th Century blend of Arabian Mocha Matari and Estate Java. It is exotic, has a big, bold mouth-feel and perfect balance. The flavours are spicy tones of Java and wonderful piquant winy flavours of Yemen. If you enjoy bold powerful flavours then this is the coffee for you, especially when brewed in the cafetière.

Body: ★★★★★ Acidity: ★★★★★

Decaffeinated

decaf blend

A Union of coffees from Indonesia, naturally decaffeinated with CO2 £3.70 227g hand-packed £14.66 1kg wholebean £2.85 227g pre-packed & ground

Our decaffeinated coffee doesn't compromise on flavour or character. Gutsy and bold, there's real depth of body here with low notes of herbal chocolate and fragrant spice tones.

Body: ★★★★★ Acidity: ★☆☆☆☆

organic decaf (Fairtrade)

A Union of coffees from South America, naturally decaffeinated with CO2 £4.40 227g hand-packed £17.45 1kg wholebean

As with our regular decaffeinated coffee, we seek to retain as much body and depth in the coffee as possible, so that after decaffeination, there is still plenty to enjoy. This South American selection of fine Arabica beans is gently treated by a specialist with sub-cooled liquid Carbon Dioxide to remove the caffeine (termed the natural process), which is an approved Certified Organic method. The coffee is rich, full bodied and has a delicate spicy-red wine tone capable of offering a great filter, cafetière or espresso brew. Certified Fairtrade and Organic.

Body: ★★★★★ Acidity: ★★★★★