



GAIA – ORGANIC

A blend of the following coffees:

HONDURAS GEA – ORGANIC

- REGION: Lempira, Ocotepeque
- GROWER: Becamo created this regional blend from the coffees of more than 300 women producers
- PROCESSING: Washed, dried on raised beds, on patios and in dryers.
- GROWING ALTITUDE: 1,100–1,650 masl
- PLANT VARIETIES/CULTIVAR: IH90, Catuai, Caturra, Lempira, Bourbon
- HARVEST PERIOD: January–April
- CERTIFICATIONS: Organic

In Greek mythology, Gea is the goddess of the Earth and the mother of all creation. Neumann Kaffee Gruppe (NKG) exporter Becamo created this regional blend from the coffees of more than 300 women producers—and gave it a name that “embodies the determined spirit of women.”

Women producers—whether because a partner passed away or migrated, or out of a pure passion for coffee—absolutely seize the opportunities that coffee presents, says Becamo. They rise before dawn to care for children and elders and tend to housekeeping, all before heading to the fields. And they create opportunities and resources for one another, lending a hand during harvest, offering advice and bringing a notable attention to detail to their drying and milling.

Becamo continues: “They have also shown their ability to take a rough patch of land and turn it into a successful coffee farm, in part by planting timber and fruit alongside coffee crops, to increase shade and soil moisture and to encourage microclimates that bring complexity and quality to the cup.”

This fully washed coffee was directly sourced from women producers in the Lempira and Ocotepeque regions, many of whom were part of Becamo’s Recuperando mi Cafetal (RMC) program, which has since been expanded and is now part of NKG BLOOM.

RMC was initially established, in 2015, to support coffee families through the process of recovering from the rust epidemic. It pairs producers with agronomists who, in part, share best practices on plant nutrition, pest control, tissue management and the preparation of

biofertilizers. Through BLOOM, those services have been expanded and paired with access to financing and traceability through mobile applications, among other benefits.

The women's farms are at altitudes between 1,100 and 1,650 meters, and their drying practices include patios, solar dryers and raised beds.



SUMATRA GAYO MANDHELING RKG WOMEN'S CO-OP – ORGANIC

- REGION: Aceh, Sumatra, Indonesia
- GROWER: Ratu Ketiara Gayo Cooperative (RKG)
- PROCESSING: Wet hulled and dried in the sun
- GROWING ALTITUDE: 1200 – 1600 masl
- PLANT VARIETIES/CULTIVAR: Regional catimor & typica cultivars
- HARVEST PERIOD: September – June
- CERTIFICATIONS: Fair Trade, Organic

Aceh (pronounced AH-CHEY) is the northernmost province of Sumatra. Its highland territory, surrounding Lake Laut Tawar and the local city of Takengon, is considered to be the epicenter of one of the world's most unique coffee terroirs due to its isolated heirloom set of typica and catimor-based cultivars, its uniquely fertile microclimates, land husbandry, and tradition of wet-hulled processing. Coffee farms in this area are managed with the experience of many generations of cultivation, while also harmoniously woven into their surrounding tropical forests. The canopies are loud and fields are almost impenetrably thick with coffee and fruit

trees and vegetables, all of which are constantly flushing with new growth. Year-round mists and rain showers never cease, farm floors are spongy and deep with compost, and almost every square meter of the region seems to exude life. Nothing is ever still.

PT Ketiara is an umbrella group in this area that was founded in 2009 by Ms. Rahmah, who began in coffee as a local cherry collector more than 20 years ago, and who by now is one of Indonesia's most respected coffee entrepreneurs. As a woman coming up in the male-dominated, largely conservative Muslim industry of Sumatra coffee, Ms. Rahmah learned to be assertive in negotiations, tend endlessly to the happiness of the farmers she represents, and to make her business a collective representation of the true gender diversity and talent of her community.

The original cooperative was Fair Trade certified in 2011 and has grown from 38 original farmer members to almost 2000, and into multiple different sub-companies to service different qualities, processing styles, and certifications. Ms. Rahmah and her leadership team are in constant communication with their members. The price of coffee in Sumatra, while somewhat protected due to the limited supply of its terroir, is still extremely volatile between farmers and collectors, and the Ketiara group is as transparent with their farmers as they are with their buyers when it comes to navigating local cherry markets, exporter competition, and quality expectations.

Ratu Ketiara Gayo (RKG) is the Ketiara group's newest business unit: a women's cooperative established in 2017 and co-lead by three of Ms. Rahmah's young protégés: Ms. Indayana as chairwoman; Ms. Dini as quality control; and Ms. Murul Kemala as treasurer. RKG represents a younger generation of farmers, 971 in total, 80% of whom are women, and all of whom are focused on top quality. Together RKG members farm a total of 1,234 hectares of coffee.

Regional coffee distinctions in the northern provinces of Sumatra are interestingly all based on human ethnicity, rather than geography itself. "Mandheling" for example, is a broad label for a widespread cultural group in Sumatra and Malaysia and subsequently the most common coffee trading term, applying to almost any chosen blend of wet-hulled coffees from across the northern half of the island. "Batak" is a Mandheling sub-ethnicity based around Lake Toba and considered a regional coffee pedigree to itself, and often marketed as such. These terms are malleable, and it is often difficult to pinpoint a coffee's exact origin without direct partnerships that allow buyers to travel the entire value chain themselves. "Gayo" is Ketiara's declaration, used to proudly signify a pure microregion and society of coffee from the center of Aceh, handmade by the Gayo people. Ketiara undoubtedly captures their community's best qualities through careful logistics. The cooperative centrally controls transport, final drying, and sorting for all members' coffee. It also conducts all export business from their headquarters in the mountains, avoiding any further consolidation or exposure of their shipments to Sumatra's humid, balmy coastal climate, where many exporters tend to hold green coffee for sale.



PERU APROSELVA CO-OP – ORGANIC

- REGION: Junin
- GROWER: APROSELVA
- PROCESSING: Washed
- GROWING ALTITUDE: 1,200–1,800 masl
- PLANT VARIETIES/CULTIVAR: Typica, Catimor, Borbuon, Caturra, Catuai
- HARVEST PERIOD: April–September
- CERTIFICATIONS: Organic

APROSELVA (Asociacion de Productores Cafetaleros Selva Central) is a producer cooperative founded in 2012 in the Junin region of Peru, with the purpose of promoting organic agricultural development and environmentally conscious farming practices, along with the technical, economic, social and cultural development of farmers and families who produce coffee in this region.

The co-op consists of 530 producer members from 15 small communities in the provinces of Chanchamayo and Satipo. These beautiful farms are rich in agricultural diversity, from shade trees to fruits including papaya, oranges and pineapple to vegetables such as peppers (for ceviche!).



ETHIOPIA YIRGACHEFFE ZELELU ARARSO – ORGANIC

- REGION: Mekonisa kebele, Wenago District, Gedeo Zone
- GROWER: Zelelu Ararso
- PROCESSING: Fully washed and dried on raised beds
- GROWING ALTITUDE: 1700 – 2000 masl
- PLANT VARIETIES/CULTIVAR: Indigenous heirloom cultivars
- HARVEST PERIOD: October - December
- CERTIFICATIONS: Organic

This coffee is produced by Zelelu Ararso and processed as a separate lot at the Addis Katema Cooperative where Zelelu Ararso is a member. The Addis Katema Cooperative is located in the district of Wenago in the Gedeo Zone within the Southern Nations, Nationalities, and Peoples' Region, Ethiopia. Zelelu Ararso is part of the single producer project developed jointly between the Yirgacheffe Coffee Farmers Cooperative Union (YCFCU) and Royal Coffee. The project was initiated in 2012 with a handful of 'Model' producers from cooperatives organized under the YCFCU umbrella who have been willing to work with a rigorous set of processing standards, regular farm visits from the Royal team, and higher cup qualifications. In exchange, producers earn higher quality premiums based on the sale of their individual lots. The popularity of the single producer project has led to increased participation and an opportunity to showcase

more coffee from the growing numbers of small and talented producers who continue to work in the cooperative system.



Roast: light-medium

Notes: honey, asian pear, comfort