DH COFFEE

Current Offerings

Our offerings rotate to follow seasonal coffee harvests. Long story short, we keep small quantities on hand so you get it fresh, and roasted to taste.

$10 for ½ lb **$20 for 1 lb**

Brazil – Carmo De Minas

Yellow and red bourbon, Acaia varietals are naturally processed and grown on average between 900 to 1050 m on the Fazenda Sante Ines family owned farm.

Tasting Notes: Pear, vanilla, toffee and cocoa

Papua New Guinea

Arusha, Blue Mountain and San Ramon varietals are wet processed and grown on average at 1600m in by small landholders in the Kunjin growing region.

Tasting Notes: Hazelnut, fig, apricot

Tasting Notes: Baker's chocolate, marmalade

Ethiopian –Organic

Heirloom Ethiopian varieties is fully washed and grown between 1835 - 1840 m in the Adame Suke area in the famous Yergecheffe growing region.

Tasting Notes: Ripe berries, toasted coconut, sweet chocolate

Guatemala

CaTutui, bourbon, pache and catimor varietals are fully washed and grown between 1400-1900 m on small land owner farms in the Huehuetenango region.

Tasting Notes: Cherry/orange citrus, brown sugar, sweet chocolate