

5

first-class coffees

Supercharge your day with some of the world's most remarkable beans

1

FAZENDA SANTA INES

The Pereira family have owned the 215-hectare farm at Santa Ines, at the foot of the Mantiqueira Mountains in Minas Gerais State in Brazil, for 40 years. A heady combination of citrus character, chocolate body, creamy mouthfeel and a long, sweet finish, Fazenda Santa Ines was the winner of the Brazilian 'Cup of Excellence' in 2005 – acquiring what was then a world-record score of 95.85 out of 100.

2

HACIENDA LA ESMERALDA

The highlands of Boquete in south-western Panama are home to the most expensive coffee money can buy – Hacienda la Esmeralda's Geisha. It has a distinctive jasmine aroma, with notes of mango and papaya, and you may also notice bergamot in the aftertaste. The world-record price for coffee at auction was broken again last year, with one natural-process Geisha being sold for a staggering US\$803 per pound.

3

BLACK IVORY

Black Ivory claims to be the world's rarest coffee, taking 10 years to perfect. The very best Thai Arabica coffee cherries are selected and then fed to elephants by mixing them in with their other food. Once processed and deposited by the elephants, the cherries are hand-picked, washed, raked and sun-dried. Finally, the beans are roasted, packed and shipped out. Approximately 33 kilograms of coffee cherries are required to produce just one kilogram of Black Ivory. The resulting taste is delicate and lacking in bitterness, with notes of cacao, grass and red cherry.

4

JAMAICAN BLUE MOUNTAIN

Every single bean of Jamaican Blue Mountain coffee is picked and inspected by hand. Due to the challenging terrain in the mountains, with altitudes of up to 5,000ft, this makes picking the beans quite a laborious process. They also take twice as long to mature as most others. Only 60,000lbs can be produced per year and 80% of that is shipped to Japan, so these factors go some way to explaining the price – and scarcity – of this smooth, sophisticated and mild coffee.

5

MOLOKAI

For a little taste of paradise, Molokai coffee comes from the Hawaiian island of the same name – affectionately nicknamed 'The Friendly Isle'. A full-flavoured and robust arabica coffee, it's created on a 500-acre plantation in the village of Kualapuu, on the upper slopes of the central part of the island, at about 850ft above sea level. Coffees of Hawaii, which owns the plantation, is committed to supporting the ecology and culture of the region too.