



NordicApproach

The Coffee Calendar

Origin	Picking & processing	Arrival Europe	Shelf life/comments
COLOMBIA 1st harvest	October - December	December - February	This is the season for parts of Huila and Antioquia. We will normally buy from the peak of harvest that generally occurs in November. Amazing profiles, but coffees tends to age faster. Good to buy two times pr year. Luckily enough Colombians have two seasons for harvest and purchase. Good to plan accordingly and use them while still fresh. As for espressos we think they can last for a little longer.
ETHIOPIA	October - January	March - May	Normally the harvest is peaking in November/December. We are starting to cup and select from January, with some early and some late shipments. Normally shelf life is good and coffees are holding up well. Usually these coffees can be used more or less throughout the year
KENYA	October - January	March - May	The best stuff seems to generally be harvested in November/December. The coffees generally reach the market in January and onwards. We are starting the cupping for selection and purchase early, and are trying to buy over a time span of 2 months. Normally they are holding up well and can be used more or less throughout the year
EL SALVADOR	December - April	April - June	Depending on location and altitude they are harvesting over a longer period. Majority will be in February. We have good experience with our Salvadors holding for longer than expected, possibly due to different preparations that the producers are doing for our coffees. Still good to use them within a reasonable amount of time.
COSTA RICA	January - April	May - July	So far we have been buying the coffees from the later part of the harvest as they are generally from the higher altitudes. Our Costa Ricans are generally shipped in vacuum. They tend to hold well and are so far performing great for a long period after harvest.
COLOMBIA 2nd harvest	April - July	September - November	This is the time for harvest in Narino, Tolima and parts of Huila. Amazing attributes and profiles, but Colombian coffee can age slightly faster than coffees from other origins. Good to buy two times pr year. Luckily enough Colombians have two seasons for purchase. Good to plan accordingly and use them while still fresh. As for espressos we think they can last for a little longer.
RWANDA	April - July	September - November	We are starting selections around June/July, into the later pickings in August. Like most East African coffees we have good experience on longer shelf life, and our coffees seems to be maturing well.
BURUNDI	April - July	September - November	We are starting selections around June/July, into the later pickings in August. Like most East African coffees we have good experience on longer shelf life, and our coffees seems to be maturing well.
TANZANIA	June - September	November - December	We are currently starting with some small new project in the south of Tanzania. Peak of harvest in that area is in August. We will experiment with refigdergated containers to do what we can to avoid fast aging.
BRAZIL	May - October	November - January	Brazil has areas peaking in different periods from May - October. Generally the main period will be around July. We are buying coffees from some higher altitude areas (for Brazil) so they are normally coming slightly later than the lower altitudes.