NordicApproach

Coffee Calendar

= harvest (picking & selection)
= arrival at our warehouse in Europe

		Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Colombia 1st Harvest	This is the main season for parts of Huila and Antioquia. We buy a lot of complex and fruit driven micro lots from Huila and coffees of different cultivars and experimental processing from Antioquia. And as always there will be some larger lots at slightly lower pricing from both Huila and Narino. You don't have to stock up for more than 6 months as there will be a second harvest coming later. Luckily enough Colombia has two seasons for harvest and purchase. We recommend to plan accordingly and use them while still fresh. As for espressos we think they can last for a little longer.												
Ethiopia	We always have a very wide range of super complex and characteristic coffees from many different regions. Both washed and naturals. We buy from cooperatives, private washing stations and single farmers. Normally the harvest is peaking in November/December. We start to cup and select from January and continue to buy throughout April. There will be some early and some late shipments. Naturals are normally arriving later. Normally shelf life is good and coffees are holding up well. Usually these coffees can be used throughout the year.												
Kenya	We are very active in Kenya for one reason, and that is to find and select some of the best coffees in the world. We work with many of the cooperatives on a permanent basis. The most interesting stuff seems to generally be harvested in November/December. We start cupping for selection and purchase early, and try to buy over a time span of 2 months. Normally the coffees are holding up very well and can be used more or less throughout the year.												
El Salvador	We work with a couple of producers with a very broad selection of different farms and processes like honeys and naturals. Everything from tiny microlots of 5 bags to 100 bag lots. They work well as filters and are sought after as espressos. Depending on location and altitude they are harvesting over a longer period of time. We have good experience with our Salvadors holding up for longer than expected. Use them within a reasonable amount of time, up to 9 months should fine.												
Honduras	We have lately increased our activities and offers from Honduras. The coffees we buy are mostly micro lots from different producers and farms. These coffees tend to be really rich, complex and sweet. Most of what we buy is harvested in February and March. This is due to the micro climate and higher altitudes. Hondurian coffees is known for fast aging, but we are managing that by strict protocols on moisture and water activity, as well as good storage and efficient shipments.												
Costa Rica	Costa Rica is generally about micro lots of different processing methods. The majority is standout honey coffees, but we also do both washed and naturals. So far we have been buying coffees from the later part of the harvest as they are generally from 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, up to a year after harvest.												
Colombia 2nd Harvest	This covers the second round of great micro lots and some larger producer blends. This is the time for harvest in Narino, Tolima and parts of Huila. Amazing attributes and profiles, but as for the 1 st harvest you don't have to stock up for too long. Can be good to buy two times a year. Luckily enough Colombians have wo 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	We have some long lasting relationships with producers that are producing small to medium sized lots, carefully harvested and prepared for us. They are from different regions, and have characteristics not found elsewhere. We start cupping around June, into the later pickings in August. Like most East African coffees we have good experience with longer shelf life, and our coffees seems to be maturing well. We strive to get the coffees in early as we want fresh coffees in our portfolio for the autumn.												
Burundi	We work with one producer that now has four washing stations in the Kayanza area. He has proven to produce some of the best Burundians we have ever tasted. He's constantly experimenting to improve and are doing special preparations for us. We are starting selections around June/July, into the later pickings in August. He is normally very efficient on shipment and they are generally arriving in September. Like most East African coffees we have good experience on longer shelf life, and our coffees seems to be maturing well.												
Indonesia	Indonesia is a new origin that we started to explore in 2016. We buy a selection of small to medium sized lots from a new farm and producer that is doing things very differently than what's "normal" in Indonesia. These coffees have so far been performing great on shelf life compared to our expectations. Most of the lots we buy is harvested around June/July. We aim to receive the coffees in September. The improved processing and drying helps. It adds a broader selection of fresh coffees to the latter part of the year.												
Tanzania	We started a few years ago with some small new projects in the south of Tanzania. It's been going really well. We are buying small to medium lots of coffees that suit most purposes. The profile is almost like a mix of a balanced Kenyan and a fruit driven Colombia. Peak of harvest is in August. We work hard to make sure the coffee is stored well locally and shipped in time so they maintain fresh longer.												
Brazil	We generally buy small to medium sized lots of Brazilian coffee that is slightly different and more fruit driven than many other Brazilian coffees in the market. That being said, we also have some larger lots at slightly lower prices that are used for volume espressos etc. Brazil has areas peaking in different periods from May to October. Generally the main period will be around July. We buy coffees from some higher altitude areas (for Brazil) so they are normally arriving slightly later than the lower altitudes.												