



SPECIALTY COFFEE CATALOG

Specialty Green Coffee – Direct Origins

Rooted in Nature, Harvesting Excellence!

www.Thecrops.net

Welcome to Our World of Coffee Excellence

Crops Trading Company specializes in importing carefully selected green coffees directly from origin, built on long-term farmer relationships and quality-driven sourcing.





FAZENDA MONTE ALTO



Country: Brazil

Region: Minas Gerais

Farm: Fazenda Monte Alto

SCA Score: 87

Variety: Bourbon

Process: Natural

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Brown Sugar · Chocolate · Cherry · Apricot · Liqueur-like Sweetness

Cup Character:

Rich sweetness, rounded body, balanced and elegant.

Best For:

Espresso · Milk-based drinks

Positioning:

Single Estate · Top Specialty Brazilian



SÍTIO GOURITA



Country: Brazil

Region: Minas Gerais

Farm: Sítio Gourita

SCA Score: 85

Variety: Catuaí Vermelho

Process: Natural

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Fruity · Mango · Honey · Balanced

Cup Character:

Clean, sweet, consistent.

Best For:

House Espresso

Positioning:

Solid Specialty · Excellent Value



CASA BLEND



Country: Brazil

Region: Minas Gerais

Farm: Selected Farms (Blend)

SCA Score: 83

Variety: Blend

Process: Natural

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Caramel · Chocolate · Nuts

Cup Character:

Classic Brazilian profile, smooth and low acidity.

Best For:

Espresso Blends

Positioning:

Entry Specialty / Commercial Specialty

FAZENDA TRAPIA



Country: Brazil

Region: Minas Gerais

Farm: Fazenda Trapia

SCA Score: 86

Variety: Bourbon

Process: Natural

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Honey · Vanilla · Lime · Floral

Cup Character:

Clean acidity, elegant sweetness.

Best For:

Filter · Light Espresso

Positioning:

High Specialty · Single Estate



SÍTIO SÃO BENEDITO



Country: Brazil

Region: Minas Gerais

Farm: Sítio São Benedito

SCA Score: 86

Variety: Catuaí

Process: Natural

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Orange · Passion Fruit · Fruity

Cup Character:

Bright and vibrant.

Best For:

Filter Coffee

Positioning:

High Specialty · Fruity Brazilian



FAZENDA PEDRA REDONDA



Country: Brazil

Region: Minas Gerais

Farm: Fazenda Pedra Redonda

SCA Score: 89

Variety: Catuaí

Process: Pulped Natural

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Molasses · Honey · Sugarcane · Peach

Cup Character:

Silky body, long sweet finish.

Best For:

Single Origin Espresso

Positioning:

Premium Specialty · Limited Edition · Flagship





Huila, Washed Caturra



Country: Colombia

Region: Huila

Farm: Giraldo Arango

SCA Score: 85–86

Variety: Caturra

Process: Washed

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Red Apple · Caramel · Floral · Honey · Citrus

Cup Character:

Bright acidity, clean cup, smooth body with elegant sweetness.

Best For:

Filter · Espresso

Positioning:

Single Farm · Regional Colombian Specialty



Norte de Santander Fermented Geisha



Country: Colombia

Region: Norte de Santander

Farm: Domingo Torres Farm

SCA Score: 88–89

Variety: Geisha

Process: Washed – Long Fermentation

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Jasmine · Bergamot · Honey · Tropical Fruits

Cup Character:

High clarity, elegant florals, complex and refined cup.

Best For:

Filter · Pour Over · Signature Coffee

Positioning:

Single Farm · High-End Colombian Specialty



Nariño Washed Castillo



Country: Colombia

Region: Nariño

Farm: Castillo Family Farm

SCA Score: 85–86

Variety: Castillo

Process: Washed

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Citrus · Brown Sugar · Red Fruits · Floral

Cup Character:

Crisp acidity, medium body, clean and sweet finish.

Best For:

Filter · Espresso

Positioning:

Single Farm · Premium Regional Specialty

Nariño Natural Pink Bourbon



Country: Colombia

Region: Nariño

Farm: Adrian Armero Farm

SCA Score: 87–88

Variety: Pink Bourbon

Process: Natural

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Strawberry · Tropical Fruits · Floral · Jammy Sweetness

Cup Character:

Juicy body, vibrant sweetness, expressive and complex.

Best For:

Filter · Signature Single Origin

Positioning:

Single Farm · Experimental Specialty Lot



DECAF COLOMBIA



Country: Colombia

Region: Colombia (Blend Origin)

Farm: Regional Selection

SCA Score: 80–81

Variety: Various

Process: Decaffeinated (Water Process)

Screen: 16 UP

Crop: 2025 / 2026

Sensory Profile:

Cocoa · Toasted Nuts · Mild Sweetness

Cup Character:

Smooth body, medium acidity,
clean and pleasant decaf cup.

Best For:

Espresso · Decaf-Based Drinks

Positioning:

Commercial Decaf · Daily Use Coffee





YIRGACHEFFE G1

Country: Ethiopia
Region: Yirgacheffe
Grade / Score: G1 (Specialty)
Variety: Heirloom
Process: Washed
Screen: 14–16
Crop: 2025 / 2026

Sensory Profile:

Floral · Citrus · Tea-like · Stone Fruit

Cup Character:

Elegant acidity, aromatic.

Best For:

Filter · Light Espresso

Positioning:

Classic Ethiopian Specialty



LIMU

Country: Ethiopia
Region: Limu
Grade: G2
Variety: Heirloom
Process: Washed
Screen: 14–16
Bag Weight: 30kg
Crop: 2025 / 2026

Sensory Profile:

Citrus · Honey · Mild Floral

Cup Character:

Balanced body, soft acidity, clean finish.

Best For:

Espresso · Filter

Positioning:

Regional Ethiopian Specialty (G2 Washed)



ADOLA

Country: Ethiopia
Region: Guji – Adola
Grade: G1 (Specialty)
Variety: Heirloom
Process: Natural
Screen: 14–16
Bag Weight: 30kg
Crop: 2025 / 2026

Sensory Profile:

Berry · Tropical Fruit · Floral · Sweet

Cup Character:

Juicy body, vibrant sweetness, expressive aromatics.

Best For:

Filter · Signature Single Origin

Positioning:

High Specialty Ethiopian · Natural G1 Lot



URAGA



Country: Ethiopia
Region: Guji – Uruga
Grade: G1
Variety: Heirloom
Process: Natural
Screen: 14–16
Bag Weight: 30kg
Crop: 2025 / 2026

Sensory Profile:

Blueberry · Berry · Floral · Sweet

Cup Character:

Juicy body, vibrant sweetness, expressive aromatics.

Best For:

Filter · Signature Single Origin

Positioning:

High Specialty Ethiopian · Natural G1 Lot



SIMBA



Country: Uganda
Region: Bugisu
Grade: Very Good
Variety: Arabica
Process: Natural
Screen: 15 Up
Bag Weight: 60kg
Crop: 2025 / 2026

Sensory Profile:

Cocoa · Dark Chocolate · Nutty · Mild Spice

Cup Character:

Heavy body, low acidity, strong crema formation.

Best For:

Espresso Blends · Body Enhancement

Positioning:

Commercial Premium



KENYA AA



Country: Kenya
Region: Central Highlands
Grade: TOP AA
Variety: SL28 / SL34
Process: Washed
Screen: AA
Bag Weight: 60kg
Crop: 2025 / 2026

Sensory Profile:

Red Currant · Citrus · Berry · Juicy

Cup Character:

Bright acidity, structured body, clean finish.

Best For:

Filter · Espresso

Positioning:

Specialty Grade Kenyan Coffee





COSTA RICA LAGUACA



Country: Costa Rica
Region: Chirripó Region
Producer: Ureña Rojas Family
Grade: Specialty
Variety: Caturra / Catuaí
Process: Natural
Screen: 16 Up
Bag Weight: 69kg
Crop: 2025 / 2026

Sensory Profile:

Red Fruits · Honeyed Sweetness · Citrus · Clean

Cup Character:

Balanced acidity, natural sweetness, smooth structured body.

Best For:

Filter · Single Origin Espresso

Positioning:

Producer Lot · Costa Rican Specialty Natural



COSTA RICA ALMANGO



Country: Costa Rica
Region: Chirripó Region
Producer: Ureña Rojas Family
Grade: Specialty
Variety: Caturra / Catuaí
Process: Full Honey
Screen: 16 Up
Bag Weight: 69kg
Crop: 2025 / 2026

Sensory Profile:

Stone Fruit · Honey · Brown Sugar · Sweet

Cup Character:

Elegant acidity, silky body, long sweet finish.

Best For:

Filter · Premium Espresso

Positioning:

Producer Lot · Costa Rican Full Honey Specialty



NICARAGUA COFFEE



Country: Nicaragua
Region: Jinotega / Matagalpa
Grade: Good
Variety: Arabica
Process: Washed
Screen: 16 Up
Bag Weight: 60kg
Crop: 2023 / 2024

Sensory Profile:

Chocolate · Toasted Nuts · Mild Fruit

Cup Character:

Smooth body, balanced profile, approachable sweetness.

Best For:

Espresso · Blends

Positioning:

Commercial Premium Coffee



Your Coffee Journey Begins Here

Thank you for exploring our coffee collection. Each bean tells a unique story of its origin, elevation, and the meticulous care it received. Our diverse range of coffees invites you to savor the rich tapestry of flavors from around the world—crafted to transform every cup into an unforgettable experience.

Available samples upon request

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TRADING COMPANY



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