



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 Castillo / Caturra



- 🌐 Country: Colombia
- 📍 Region: Huila
- 👤 Producer: Giraldo Arango Mauricio
- 🌿 Variety: Castillo / Caturra
- ⚙️ Process: Washed
- 📦 Unit: 70 kg GrainPro Bag
- 📅 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:
Regional Colombian Specialty



Norte de Santander Fermented Geisha



- 🌐 Country: Colombia
- 📍 Region: Norte de Santander
- 📍 Municipality: Ragonvalia
- 👤 Producer: Domingo Torres Angulo
- 🏠 Farm: El Paraíso
- 🌿 Variety: Geisha
- ⚙️ Process: Washed – Long Fermentation
- 📦 Unit: 35 kg GrainPro Bag
- 📅 Crop: 2025 / 2026
- ⛰️ Altitude: 1800 m.a.s.l
- 👂 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:
High-End Colombian Specialty



Nariño Natural Pink Bourbon



- 🌐 Country: Colombia
- 📍 Region: Nariño
- 📍 Municipality: La Unión
- 👤 Producer: Adrián Armero Martínez
- 🏠 Farm: La Abuela
- 🌿 Variety: Pink Bourbon
- ⚙️ Process: Natural – Cherry Fermentation
- 📦 Unit: 35 kg GrainPro Bag
- 📅 Crop: 2025 / 2026
- 🏔️ Altitude: 1850 m.a.s.l
- 👂 Sensory Profile:
Strawberry · Tropical Fruits · Floral · Jammy Sweetness
- ☕ Cup Character:
Vibrant sweetness, expressive and complex cup.
- 🔥 Best For: Filter · Signature Single Origin
- 🔑 Positioning: Experimental Specialty Lot



DECAF COLOMBIA



- 🌐 Country: Colombia
- 📍 Region: Colombia (Blend Origin)
- 🏠 Farm: Regional Selection
- 🌿 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



Nariño Washed Castillo



- 🌐 Country: Colombia
- 📍 Region: Nariño
- 👤 Producer: Carlos Javier Chavez
- 🌿 Variety: Castillo
- ⚙️ Process: Washed
- 📦 Unit: 35 kg GrainPro Bag
- 📅 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:
Premium Regional Specialty





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 – Uraga
- 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

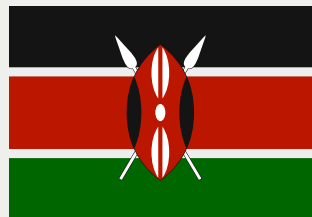
Cup Character:
Heavy body, low acidity, strong crema formation.

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.

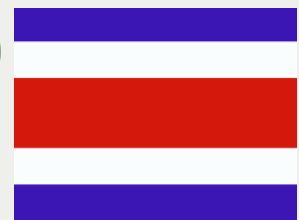
Best For:
Filter · Espresso

Positioning:
Specialty Grade Kenyan Coffee





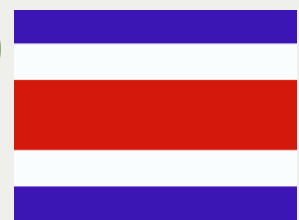
COSTA RICA LAGUACA



- 🌍 Country: Costa Rica
- 📍 Region: Chirripó Region
- 🏠 Producer: Ureña Rojas Family
- ★ Grade: Specialty
- 🌱 Variety: Caturra / Catuai
- ⚙️ 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 / Catuai
- ⚙️ 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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CROPS

TRADING COMPANY



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