

Comparing Coffees

To make comparing our basic beans a little easier, we've put together a table that summarizes the fundamentals: Where the beans are grown, who grows them and how they are grown. We also added some short descriptions and have suggested what kinds of roasts best suit the beans.



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Coffee Types & Origins

Country of Origin	Name	Organically Grown	Certified Organic	Fairly Traded	Bird Friendly	Shade Grown	Roast	Strength	Short Description
Bolivia	San Juan or Coraca	✓	NOP	✓	✓	✓	Full City	Medium	A very aromatic coffee with bright acidity, with a medium to bold palate along with hints of vanilla.
Brazil	Sul De Minas	✓	NOP	✓	✓	✓	Full City	Medium	Sweet and smooth, a fantastic bean for espresso blends.
Colombia	Teirradentro or Santa-Maria	✓	OCIA	✓	✓	✓	Full City	Medium	This coffee has distinct spice notes, milder acidity, a rich and clean texture, very pleasant.
Costa Rica	La Amistada Villa Rica	✓	OCIA	✓	✓	✓	Full City	Medium	Very refreshing, medium bodied, balanced with slight sweet earth and leafy notes and a clean finish.
Ethiopia	Yirachefee	✓	NOP	✓	✓	✓	Light	Light	This coffee has notes of citrus and melons; it is clean, sweet and delicate.
Kenya	Kenya AA	✓		✓			Full City	Medium	A bright coffee that lights up the palate, medium in acidity with slight floral notes and hints of cloves, finishing off with a long and lively quality.
Mexico Peaberry	Chiapas Tapachula	✓	Rain Forest Alliance		✓	✓	Medium	Light - Medium	Uniquely shaped beans. Rich and robust on the nose, offering up flavours of citrus and slight fruit notes with hints of sweetness. Well balanced, with a very pronounced finish.
Mexico	Chiapas Onix	✓	Rain Forest Alliance	✓	✓	✓	Full City	Medium	More delicate in body makes this an easier to drink coffee, balanced in both flavour and acidity, with nuances of cinnamon and nuts, very pleasing.
Papua New Guinea	Purosa	✓	NOP	Fair Trade	✓	✓	Medium - Dark	Medium - Strong	A medium dark roast with rich smooth aromas, combine for a long lingering finish. Great morning coffee!
Peru	Selva Andina/ or Norte	✓	OCIA	✓	✓	✓	Medium - Dark	Medium - Strong	Picked from high elevations in Peru, this dark roast coffee has hints of coffee blossoms and some leafy notes; spicy and finishing off with a lively richness.
Sumatra	Gayo Mountain Manghdling	✓	OCIA	✓	✓	✓	Medium - Dark	Medium - Strong	Rich and complex with lots of exotic spices, hints of dark chocolate and notes of sun kissed earth with a long lingering finish.