

The Waverly

HOUSE
ESPRESSO



Cerrado Mineiro, Minas Gerais, Brazil

VARIETY: Red Caturá	PROCESS: Natural	HARVEST TIME: May–July	FLOWER SEASON: September–November
ELEVATION: 1066 MASL	PRODUCER: Mariana Veloso	DRYING: Spread in patios and sun-dried	
DRY MILLING: Cleaning and sorting after removing cherry			

Matagalpa, Nicaragua

VARIETY: Caturra	PROCESS: Washed	HARVEST TIME: October–January	FLOWER SEASON: April–May
ELEVATION: 750-950 MASL	PRODUCER: Fincas Mierisch	WET MILLING: Depulped and fermented in tanks for 24-36 hours	
DRY MILLING: Hulled and sorted for defects and density			
DRYING: Dried on patios and raised beds over 10-12 days			

Lovingly named for our first cafe in New York City, The Waverly is our signature espresso. Seasonally driven, but designed to achieve a balance of body and sweetness with lively fruit notes year-round, this espresso is perfect as a straight shot or in milk. We have carefully sourced two components for this particular blend: a coffee from Brazil, which lends a stable, sturdy body and rich sweetness, paired with a coffee from Nicaragua that adds clean, well-integrated acidity to the cup.

Farmed in the Cerrado Mineiro region in the countryside of coffee-rich Minas Gerais, Brazil, Veloso Coffee has been producing specialty coffees in this region for decades, embodying the wisdom passed on from generation to generation and embracing sustainable innovation. This coffee, which comes from the Veloso family's Paraiso and Santa Cecilia farms, exemplifies the microterroirs the family is careful to study and cultivate on their land.

It's a common practice in Brazil to utilize a “mapping phase” to prepare for selective mechanical picking, which prioritizes only the ripest coffee cherries. Mariana Veloso says this plan depends on GPS technology, in which they go to geographic coordinates every year at the same point and collect the samples in the lower middle, middle and upper thirds of the plants. It is also crucial for producers focused on quality: “With these results, we can plan a better harvest and post-harvest, and even have data about the maturation of a specific variety in a specific area, about the nutrition of each plot, irrigation, and uniformity of the plants.”

The coffee is grown on wide plots surrounded by protected wildlife regions. The Velosos maintain 38% of their land as natural forest, which is well above the Brazilian agricultural regulation of 20%. For them, investing in reforestation and conservation of the local biodiversity proves to neighboring farms that it is an important component of the collective sustainability of coffee. The lot here is naturally processed: it is spread on drying patios until they reach an 11.5% moisture content, then dry-milled.



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Its counterpart, **Finca Los Placeres**, comes to us from the Mierisch family in Matagalpa, Nicaragua. The Mierisch family was an important part of the impetus for us to begin roasting coffee independently in 2012. In the years before we began roasting, we served coffees from Intelligentsia in our cafes. Steve Mierisch was a wholesale representative for them at the time, and when he started planning a Brooklyn-based roasting cooperative, we were one of the first companies to commit to being a future client. We've been working closely with Steve ever since, not least because he introduced us to his family and farms in Nicaragua and their coffees were one of the first we presented to the world as a roasting company.

Every single member of the Mierisch family is open-hearted, generous, ambitious, driven, and very sharp. Eleane, in particular, has kept our relationship with our coffee strong. As the manager of their dry mill, she shares her extensive knowledge of coffee processing and communicates transparently with us, allowing us to contextualize any climate or business challenges they may face in a given year.

Careful and attentive drying is known to be one of the hallmarks of stability and long-lasting quality, and that intentionality is apparent in every role at the dry mill. Her incredible passion for the product and her team is clear in everything she does. It's a true privilege to be able to openly ask her questions about their work and how they process coffee—this part of her collaborative spirit inspires us to mirror this in our work at Joe.

A Rainforest Alliance Certified farm, Fincas Los Placeres aims to decrease water pollution, soil erosion, waste, water usage, and threats to environmental and human health. Upon harvest, this coffee is floated for density, depulped, then fermented in concrete tanks for 12-24 hours depending on the weather. After fermentation, coffee is washed, then delivered to Beneficio Don Esteban, the dry mill owned by the Mierisch family, to be dried on soft-bedded, tarp-covered patios, where gentle treatment ensures the protective outer layer of parchment stays intact. After drying, the coffee is dehulled on-site. Because the Mierisch family's dry mill is certified to export, and Steve's business through Pulley Collective is certified to import, this is one of the most direct business relationships we have when it comes to sourcing coffee.

Joe
Coffee