

The Waverly

HOUSE
ESPRESSO



Cerrado Mineiro, Minas Gerais, Brazil

VARIETY: Red Catuai	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	

Huila, Colombia

VARIETY: Caturra, Colombia, Catuai	PROCESS: Washed	HARVEST TIME: Year-round	FLOWER SEASON: Year-round
ELEVATION: 1200–1900 MASL	PRODUCER: El Paraiso & La Virgen co-operatives	WET MILLING: Depulped	
		DRY MILLING: Husks removed, mechanically-sorted for size, density, and color	
		DRYING: Patio-dried	

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.

This coffee is sourced in part from Brazil, which lends it a stable, sturdy body and rich sweetness. We chose to pair it with coffee from Colombia adding 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. Mariana Veloso says this plan, which prioritizes only the ripest coffee cherries, depends on GPS technology to find geographic coordinates every year at the same point and collect cherry samples. 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 conserve 38% of their land, which is well above Brazil's stipulation of 20%. For them, investing in reforestation and local biodiversity proves to neighboring farms it is integral for the sustainability of coffee. The lot here is naturally processed: it is spread on drying patios until it reaches an 11.5% moisture content, then dry-milled.

Joe
Coffee

The Waverly

HOUSE
ESPRESSO



Its sister component comes from Tarqui, in the Huila department of Colombia. Tarqui sits in an area of Colombia where the Andes mountains split into three separate mountain ranges called “cordilleras”, and between the Central and Eastern Cordilleras you’ll find the El Paraiso and La Virgen associations, whose coffees make up our Huila A.

These coffee associations are known for empowering themselves in numbers to take on projects collectively—like implementing new drying facilities for regions that see greater rainfall, applying as a group for Rainforest Alliance certification, and more. They also receive ongoing agronomic guidance, on their own terms, from our supply chain partners Caravela through their PECA program.

We have special relationship with these cooperatives as well as Caravela, purchasing a large portion of their annual output each year—and we have had the pleasure of visiting some co-op member farms in person. This partnership provides a level of stability and personal connection for both the producers and for Joe.