

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: The Veloso Family | DRYING: Spread in patios and sun-dried | |
| | | DRY MILLING: Cleaning and sorting after removing cherry | |

San Ignacio, Cajamarca, Peru

| | | | |
|--------------------------------------|----------------------------------|---|-----------------------------------|
| VARIETY: Typica, Caturra, Bourbon | PROCESS: Washed | HARVEST TIME: July–November | FLOWER SEASON: September–December |
| ELEVATION: 1600–2100 MASL | PRODUCER: Smallholder Farmers | WET MILLING: Cylindrical depluper, fermentation tank, washing tanks all on the farm | |
| | | DRY MILLING: Sorted for size, density, and color | |
| | | DRYING: Dried on patios or in covered beds on each producer's farm | |

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.

Joe
Coffee

The Waverly

HOUSE
ESPRESSO



Its counterpart comes from the San Ignacio province in Cajamarca, Peru, located in the northern part of the country close to the border with Ecuador. Known for being the capital region of Peruvian coffee, the area is full of natural forests and the coffee itself draws its name, El Guayacán, from the popular and majestic yellow trees that can be spotted throughout the coffee-growing landscapes, often providing shade for coffee plants, across northern Cajamarca.

This coffee comes to us from our partners at Caravela Coffee, importers who work year-round at origin to make continued improvements to both the quality of the coffee as well as quality of life of the people cultivating it. Through their PECA program (“Programa de Educación a Caficultores”), an educational initiative created to benefit both farms and farmers, smallholder farmers like those who make up El Guayacán learn management, sustainability, and agricultural productivity skills, all while deepening the relationship between farmer, processor, importer,

and ultimately, roaster. While residual impacts of the COVID-19 pandemic remain, the PECA program continues to reach and provide assistance to producers in the Cajamarca region.

El Guayacán coffee comes from a collective of around 300 coffee growers in the area, with average farm sizes of about 2-3 hectares each. It is made up of Typica, Caturra, and Bourbon varieties, grown between 1600 and 2100 MASL. Typical coffee processing from this region involves depulping with cylindrical depulpers, fermentation in small tanks, washing with fresh water, and drying on each family farm on patios and covered beds for 10-15 days. The coffee is then sorted for size, density, and color at the dry mill while being prepared for export.