

EARLY CEDOFEITA

EARLY Cedofeita Coffee is about purity, integrity and quality, combining sustainable long—term relationships while sourcing the finest coffee beans seasonally from farmers and co—ops around the world who are paving the way for a more sustainable and ethical coffee community worldwide.

Our coffees are roasted every week in the Porto area, to bring you remarkable and uncompromising quality and freshness, every time. We currently showcase our coffee beans selection in our own locations around Porto and Lisbon locations while supplying other independent cafes and restaurants.

Deconstructing the word E A R L Y, our coffee system is easily unpacked:
E — for *signature* Espresso Blends,
A — for single origins from America,
R — for single origins from Africa,
L — for single origins and rarities from other Latitudes around the world
Y — for caffeine-free coffee

EARLY Coffee Beans can be delivered to your doorstep via our **online shop**

EARLY.PT

E¹

ESPRESSO BLEND

BRASIL TORIBA 50%**BRASIL ANAHI** 25%**HONDURAS L&I** 25%

ESPRESSO ROAST

REGION / PRODUCER

Cerrado Mineiro BRASIL

Danilo Barbosa

Puringla LA PAZ HONDURAS

Luha & Issel Medina

VARIETAL

Catuai Red / Yellow**Catuai Typica** IH90

PROCESS

Natural

ALTITUDE

1015 — 1800 M

PROFILE

cocoa, molasse**peach, red apple**

full—bodied, persistent

fruity, medium acidity

EARLY Espresso Blend is a *voyage* through Brasil Cerrado Mineiro region, Minas Gerais, mixing beans from Danilo Barbosa family farms, the Toriba from Fazenda Santa Maria ^{RED CATUAI} and the Anahi from Fazenda da Cachoeira ^{YELLOW CATUAI}. In Tupi-guarani, Toriba means ‘peace, joy and happiness’ while ‘Anahi means ‘the one with sweet voice’. Maybe that is why one could not just stop at Brasil’s cocoa and molasse notes, but had to go up to La Paz Honduras to get the final sweet notes from Luha & Issel

A¹

LUHA & ISSEL

HONDURAS

OMNI ROAST

REGION / PRODUCER

Puringla, La Paz

Los Encinos — Guazpo

Luha & Issel Medina

VARIETAL

Catuai Typica ^{IH90}

PROCESS

Natural

ALTITUDE

1700 — 1800 ^M

PROFILE

cocoa

peach, red apple

medium bodied / acidity

light spiced

fruity, sweet

Produced on the historic La Paz Santiago de Puringla farm, this coffee is the result of the hard work and dedication of two sisters who are changing the coffee landscape in Honduras. With every sip, you will be immersed in a unique experience that celebrates tradition and innovation. From seed to cup, this coffee embodies the entrepreneurial spirit and perseverance of Luha and Issel, who are making an indelible mark on the coffee industry in their country, as a family female led business in Honduras.

A²

SHB TARRAZU WOMEN

VOLCANIC TERROIR

COSTA RICA

OMNI ROAST

REGION / PRODUCER

Los Santos, Tarrazú
CoopeTarrazu^{WOMEN}

VARIETAL

Caturra, Catuai
Strictly Hard Bean^{SHB}

PROCESS

Washed

ALTITUDE

1200 — 1800^M

PROFILE

berry BLUE / BLACK / RASP

medium bodied

medium acidity

fruity

sweet

Near the Poas volcano, Tarrazú region has an ideal climate for growing some of world's best coffees. Altitude, mineral-rich volcanic soils and temperatures create a cup result of cleanliness, smoothness and balance.

Produced at 1200m and above, makes them Strictly Hard Bean (SHB), the highest classification in the CR system. CoopeTarrazu 2600 farmers is based on Solidarity, Transparency, Sustainability, Quality and Service, namely through this Women's Project, collected only from women coffee farmers.

R¹

RWAMA— —TAMU

RWANDA

FILTER ROAST

REGION / PRODUCER

Nyamashake Kivu^{WEST}

Rwamatamu Farm

Laetitia Mukantwaza

Gaston Rutaganda

VARIETAL

Red Bourbon

PROCESS

Washed

ALTITUDE

1800 — 2000^M

PROFILE

almond, mandarin

black currant

floral

medium bodied

medium—high acidity

A story of commitment and solidarity since 2015, this family-run company's main objective is to fight poverty by generating local employment. With 20 hectares of coffee plantations, Rwamatamu grows its own crop and collaborates with local cooperatives and smallholder farmers to ensure quality and sustainability in every cup of coffee. The carefully selected coffee cherries are meticulously processed: from washing to sun drying, preserving natural natural flavours and ensuring unparalleled quality.

R²

TANGA— —NYIKA

BURUNDI

FILTER ROAST

REGION / PRODUCER

Kibira

VARIETAL

Bourbon

PROCESS

Washed

ALTITUDE

1500 — 2300^M

PROFILE

jasmin

chocolate

fruity, floral

medium bodied

medium—high acidity

Grown in Kibira region, this mountainous region offers ideal climatic conditions and soils for growing Bourbon coffee, reflected in the exceptional quality of the beans.

The washing process employed ensures the cleanliness and purity of the coffee, allowing the unique flavours associated with the altitude and soil to be fully expressed in each cup. Its tasting notes are the result of this meticulous production process and the care taken by the farmers at each stage of cultivation and harvesting.

L¹

EAST TIMOR REMAGOA

TIMOR — LESTE

FILTER ROAST

REGION / PRODUCER

Letehofo, Ermera

Remagoa MARITO FAMILY

VARIETAL

Typica TIMOR HYBRID

PROCESS

Washed

ALTITUDE

1850 M

PROFILE

rose, nutmeg

brown sugar

floral, sweet

full bodied

medium—high acidity

Produced by the Marito family in a remote location, with no road access, truly wild and organic, coffee grows under towering shade trees that dominate the mountainous landscape. Having gained independence in 2002, East Timor is the world's second youngest nation state. Coffee introduced to the island by Portuguese, became the main export in the 1900s. Now, ancient traditions of coffee processing, helps Timorese to have a sustainable income for families and local community, with a glocal industry.

L²

YWANGAN A LEL CHAUNG

MYANMAR

FILTER ROAST

REGION / PRODUCER

Shwe Taung Thu
'Golden Farmer'

VARIETAL

Red Catuai

PROCESS

Drry Natural

ALTITUDE

1280^M

PROFILE

yuzu, cherry, vanilla
almond, caramel
fruity, nutty
medium bodied
medium acidity

Shwe Taung Thu, literally the *Golden Farmer*, is a community of Danu and Pa-O small-holder farmers in the Yangan area, Shan state, in southeastern Myanmar.

A Lel Chaung is named after the village of 180 houses where the coffee grows with exceptionally dry heat through the harvesting season offering the optimum drying conditions, thus the *dry naturals* focus. Picked cherries are brought to village centres for manual sift, keeping only the best cherries to dry for up to 17 days before dry milling.

Y¹

DECAFF SWISS WATER

COLOMBIA

ESPRESSO ROAST

REGION / PRODUCER

Antioquia

VARIETAL

Caturra / Typica

PROCESS

Washed

ALTITUDE

1350 — 1800^M

PROFILE

nuts

medium bodied

medium—high acidity

This coffee has undergone a certified decaffeination process by **SWISS WATER[®]**. No chemicals are used in this process, ensuring that one can enjoy extraordinary coffee without any chemical residue or residual taste. Green unroasted coffee beans are immersed in water supersaturated with the soluble components of coffee, with the exception of caffeine. This Green Coffee Extract ^(GCE) flows over the coffee beans, allowing caffeine to pass into the GCE and be removed from the coffee. Carbon filters trap the caffeine molecules, and the ECV is constantly renewed during a process that is meticulously repeated for 10 hours, controlling time, temperature and flow. The end result is 99.9% caffeine-free coffee beans with a clean finish.

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