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Added to Cart You are £ from Free Standard Shipping £0£25 We offer a 360° programme that goes beyond training, Tapping into efficiency, consistency, quality, maintenance and troubleshooting for small business and multi-site operations, we empower your team to take ownership of standards. Think commercially, and optimise your operation. Learn More Skip to product information Regular price Sale price £20.50 Unit price / per Sale Sold out Taxes included. Shipping calculated at checkout. El Molino is the largest farm owned by the Salaverrias' family who operate under the name JASAL (Jose Antonio Salaverria). Unlike much of their other land, this farm faces away from the ocean and features a more varied topography, creating microclimates within the farm. This lot of 'El Molino' plot cherries certainly benefits from the unique coastal conditions; it's a plum pudding of a coffee with loads of dark milk chocolate and an accent of citrus acidity. Producer The Salaverria family - JASAL These are the men, women, families, communities, cooperatives, and organisations we admire. They cultivate, harvest and process the coffees we source and roast, to share with you. Tasting Notes Dark Chocolate. Orange. Dark Plums. Tasting notes describe the sensory qualities of the coffee; batching aroma, flavour, body, acidity and finish together to provide a snapshot of what you can expect. It's a subjective shortcut, but it's our take on it. Altitude 1300-1700masl Higher altitude generally means tastier coffee. Cooler mountain air slows coffee cherry growth, leading to denser beans with more complex flavours. This translates to brighter acidity, fruitier notes, and a richer overall experience. The sweet spot is between 1,220 and 1,850 metres above sea level (masl). Below 920 meters, coffee tends to be milder with earthier, savoury tones. Preparation Honey Coffee processing methods refer to the techniques used to remove the fruit from the coffee bean after harvesting. The most common methods are; washed processing, natural processing, and honey processing. The washed process involves pulping, fermenting, and drying the coffee cherries, resulting in clean, bright flavours. The natural process dries the entire coffee cherry, producing coffees with a sweeter, fuller body, and often fruity notes. The honey process is a hybrid method that partially pulps the coffee cherry before drying, offering a balance between the washed and natural processes. The processing method significantly impacts the final flavour profile of the coffee. Varietal Bourbon. Yellow Catuai. HSF. A coffee varietal refers to a specific type or cultivar of coffee plant. Like grape varieties for wine, coffee varieties play a significant role in determining the final flavour profile of the coffee. Different varieties have unique characteristics, linked to acidity, sweetness, body, and aroma. Relationship Three Harvests We aim to work with coffee producers for as long as possible, forging relationships where they can depend on us to purchase their coffee and we can rely on them to produce exceptional beans. It's a two way street, and truly enables sustainability of the supply chain. Roast Medium Dark This refers to the process we use to transform green coffee beans into roasted coffee. It involves factors like temperature, time, the rate of heat application, and bean density. Different roast profiles result in varied flavour profiles and we roast our own way here at Craft House. Our profiles are unique and give our coffees character. As a specialty roaster we tend to avoid the darker end of the spectrum but we do crowd please. A lighter roast emphasises the bean's origin and acidity, while a medium roast balances acidity and sweetness. A darker roast, brings out bolder flavours like chocolate, caramel and nuts. Grind Whole Bean Filter Aeropress Cafetiere Regular deliveries of freshly roasted specialty coffee direct from the Roasthouse, straight to your door. Play it safe with a bestseller or go off-track and switch things up. Choose your coffee, frequency, quantity and grind, and start, stop, flex or change whenever you like. It's that simple. The Story El Molino is the largest farm owned by the Salaverrias' family who operate under the name JASAL (Jose Antonio Salaverria). Unlike much of their other land, this farm faces away from the ocean and features a more varied topography. The direction and strength of winds can influence temperature and humidity, and create microclimates within the farm to the benefit of these cherries.The lowest altitude lot on Finca El Molino is called El Padre, and Buena Vista marks the farm's highest point. The majority of the farm cultivates Bourbon, with Hybrid de San Francisco (HSF) making up most of the remaining area. Another El Salvadorian variety, Pacas, is also present and was the origin of HSF on the Salaverrias' San Francisco farm.The green-tipped dwarf varietal Pacas is fairly common in Central America, being a natural single-gene mutation of Bourbon. Its smaller size allows for higher planting density per hectare, potentially leading to a greater yield for the farmer.Tomas Mendoza, the farm manager, has worked for the Salaverrias for over a decade. He is currently overseeing the removal of the old processing station on the farm, as all of the Salaverrias' coffees are now processed at their own beneficio, Las Cruces. Although the mill at El Molino was abandoned some time ago, before the 2002 purchase of Las Cruces, it used to be their processing centre. They still maintain some patios here for drying during the busy season. CRAFTSTACK™ Programme CRAFTSTACK™ is our remastered sourcing and sustainability programme. We only work with high-grade 100% Arabica beans that meet our strict standards. We can pinpoint exactly where our coffee beans come from and who produces them and we always pay our fair share. It's only right. We set standards, make change, and spearhead a fair and transparent approach to coffee. One that builds genuine relationships, rewards quality, and ripples across the wider coffee community. We've set quality foundations and defined expectations for our green coffee partners, established a 'lens' that filters our coffee selections, and made commitments to make change as a result. We prioritise smallholdings and those farms striving to do better. We form long-term relationships, and repeat-purchase harvests to support our producers. Continued cooperation, harvest-to-harvest makes us all better, bonded. This is the way we forge forward. Progress made, but there's still more to do. Shipping + Returns We are an independent specialty roaster and aim to roast to order. Our goal is to dispatch all customer orders within 2 working days of receiving them at the Roastery.We roast coffee daily so you should get fresh coffee within 48hrs of us processing your order and dispatching from the Roastery, outside of weekends. Please note that seasonality and peak periods can affect timings.We ship for FREE over £25\* and also offer local collection.We dispatch with tracked Royal Mail 48 as standard. Please note that we only deliver to the UK at this time, for web orders.Coffee is a perishable natural product so we are unable to accept returns on coffee orders unless there has been an error. You can return non-perishable products within 28 days of the dispatch date.For full details please cast your eyes over the full Shipping + Deliveries policy, check out our FAQs, or email us at info@crafthousecoffee.co.uk for more information. We're here if you have any questions. View full details Added to Cart You are £ from Free Standard Shipping £0£25 Added to Cart You are £ from Free Standard Shipping £0£25 Skip to product information Regular price Sale price £16.00 Unit price / per Sale Sold out Taxes included. Shipping calculated at checkout. A new entrant on the Costa Rican coffee scene, Don Ronaldo is progressive and experimental, trying to get the most out of his coffees. We chose a signature natural-processed coffee that's an intense fermented fruit bomb. Think black forest gateaux with a glass of port. Not to be missed, get it whilst it's hot! Producer Don Rolando These are the men, women, families, communities, cooperatives, and organisations we admire. They cultivate, harvest and process the coffees we source and roast, to share with you. Tasting Notes Forest Fruits. Red Wine. Belgian Chocolate. Tasting notes describe the sensory qualities of the coffee; batching aroma, flavour, body, acidity and finish together to provide a snapshot of what you can expect. It's a subjective shortcut, but it's our take on it. Altitude 1940masl Higher altitude generally means tastier coffee. Cooler mountain air slows coffee cherry growth, leading to denser beans with more complex flavours. This translates to brighter acidity, fruitier notes, and a richer overall experience. The sweet spot is between 1,220 and 1,850 metres above sea level (masl). Below 920 meters, coffee tends to be milder with earthier, savoury tones. Preparation Natural Coffee processing methods refer to the techniques used to remove the fruit from the coffee bean after harvesting. The most common methods are; washed processing, natural processing, and honey processing. The washed process involves pulping, fermenting, and drying the coffee cherries, resulting in clean, bright flavours. 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Roast Light Medium This refers to the process we use to transform green coffee beans into roasted coffee. It involves factors like temperature, time, the rate of heat application, and bean density. Different roast profiles result in varied flavour profiles and we roast our own way here at Craft House. Our profiles are unique and give our coffees character. As a specialty roaster we tend to avoid the darker end of the spectrum but we do crowd please. A lighter roast emphasises the bean's origin and acidity, while a medium roast balances acidity and sweetness. A darker roast, brings out bolder flavours like chocolate, caramel and nuts. Grind Whole Bean Filter Aeropress Cafetiere Regular deliveries of freshly roasted specialty coffee direct from the Roasthouse, straight to your door. Play it safe with a bestseller or go off-track and switch things up. Choose your coffee, frequency, quantity and grind, and start, stop, flex or change whenever you like. It's that simple. The Story Rolando Benavidez Garro, a relatively new entrant to Costa Rica's coffee scene since 2019, distinguishes himself through a progressive approach to cultivation and processing. His farm, nestled near the Cerro Chirripo National Park, benefits from the region's diverse microclimates, where Pacific and Caribbean weather fronts converge, creating ideal growing conditions at high altitudes. This location, away from the heavily concentrated Tarrazu region, allows for greater experimentation.Unlike many Costa Rican farms that predominantly cultivate Caturra and Catuai, Don Rolando's plantation features a diverse array of varietals. He has dedicated significant portions of his four hectares to Caturra, Sarchimor, and the newer F1 varietal, Milenio. Notably, the Milenio varietal showcases exceptional productivity, yielding over double the cherry per hectare compared to the traditional Caturra. This highlights the potential of modern varietals in enhancing yields and quality.Don Rolando's willingness to explore new varietals and processing techniques reflects a forward-thinking mindset. This is particularly evident in the inclusion of rare varietals like Sarchimor and Milenio, and the recent planting of Cassiopea. His approach not only contributes to the diversity of Costa Rican coffee but also demonstrates a commitment to innovation and sustainable practices. His farm represents a new generation of coffee producers, blending tradition with modern techniques to produce exceptional coffee. CRAFTSTACK™ Programme CRAFTSTACK™ is our remastered sourcing and sustainability programme. We only work with high-grade 100% Arabica beans that meet our strict standards. We can pinpoint exactly where our coffee beans come from and who produces them and we always pay our fair share. It's only right. We set standards, make change, and spearhead a fair and transparent approach to coffee. 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