

Moor Coffee (Gold Blend RFA)

Tasting Notes	Roast Profile	Origins	Beans Type	Strength
A vibrant medium roast blend with a smooth, full body. Ethiopian Djimmah adds subtle floral and citrus highlights, Brazilian Santos contributes caramel sweetness and a creamy texture for a balanced and complex cup.	Medium	Ethiopia Brazil	100% Arabica RFA	3/5

Ethiopia Djimmah RFA



Ethiopia, often celebrated as the birthplace of coffee, is renowned for its exceptional and diverse coffee profiles, featuring elegant floral, herbal, and citrus notes that captivate coffee lovers worldwide. Despite its historical significance, Ethiopia ranks as the 5th largest coffee producer globally, commanding an impressive 5% of the world’s coffee market.

In Ethiopia, coffee cultivation is deeply rooted in tradition, with smallholder farmers playing a crucial role. These farmers collectively contribute about 50% of the nation’s coffee production. Among the many distinctive varieties, coffee from this region is classified based on its processing method: washed coffees are exported as "Limu," while naturally processed beans are labelled "Djimmah."

Region
Djimmah
Growing Altitude
1,800-2,200 masl
Harvest Period
November - January
Milling Process
Natural

Djimmah coffee, in particular, is a hidden gem for those seeking a milder and smoother cup compared to the more vibrant profiles of Sidamo coffees. It offers a rich, earthy character with subtle undertones, making it a versatile choice for both coffee enthusiasts and newcomers. Whether enjoyed black or paired with milk, Ethiopian Djimmah coffee showcases the remarkable legacy and artistry of Ethiopian coffee culture.

Brazil Santos RFA



Brazil, the world’s largest coffee producer, accounts for nearly one-third of global coffee supply, and the famed “Santos” coffee represents one of its most

iconic exports. Named after the port city of Santos, Brazil’s main coffee export hub, these beans typically originate from the state of São Paulo and neighbouring regions.

Unlike the high-altitude coffees of Ethiopia or Central America, Brazil Santos grows at lower elevations, producing a cup that is smooth, mild, and balanced. The beans are usually processed by the natural or pulped natural method, enhancing their characteristic sweetness and body.

Region
São Paulo
Growing Altitude
600-1200 masl
Harvest Period
May – September
Milling Process
Natural

Brazil Santos is often described as low in acidity, with nutty, chocolatey, and caramel notes, making it approachable and versatile. It serves both as a satisfying single-origin option and as a foundational base in espresso blends worldwide.

For many coffee drinkers, Brazil Santos embodies the essence of a classic, easy-drinking coffee—soft on the palate yet rich in flavour—reflecting Brazil’s long-standing tradition and dominance in the global coffee trade.