

UK

OFFERLIST



Agnija Ziverte

Europe & MENA Sales Manager
agnija@allycoffee.com



Katelyn Thomson

Account Manager UK
katelyn@allycoffee.com



Andrea Otte

Key Account Manager UK
andrea@allycoffee.com

Same quality all year round

Core Coffees are origin coffee blends developed by Ally to provide consistent and reliable flavor profiles throughout the year. Each coffee is the result of a carefully curated selection, creating a distinctive profile that captures the traditional cup characteristics of its country. The program covers key coffee-origins: **Brazil, Colombia, Costa Rica, Ethiopia, Peru, Mexico Guatemala and Honduras.**

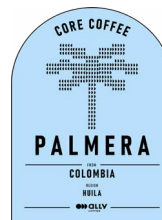
Each Core Coffee is named after a national tree from its respective country, celebrating the landscapes and natural environments where these coffees originate.

Ask your Account Manager about pricing for 50+ bag contracts.



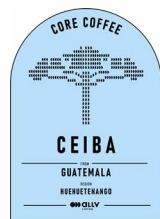
Paubrasil represents the identity of **Brazilian coffees**. It is sourced from the Cerrado Mineiro region of Minas Gerais, where Catuai varieties and natural processing come together to create a balanced and approachable expression of the Brazilian cup.

Cup profile: Almond, Brown Sugar, Milk Chocolate, Orange, Red Apple
Process: Natural
Varieties: Catuai



Palmera represents the distinctive coffee profiles found across **Colombia**. It is sourced from various producing regions across the country, bringing together coffees mainly from Huila, but also Antioquia, Tolima, Cauca, and Caldas to create a consistent expression of the Colombian cup.

Cup profile: Citrus, Caramel, Chocolate, Brown Sugar.
Process: Fully Washed, sun/mechanical drying.
Varieties: Caturra, Castillo, Colombia, Cenicafé 1.



Ceiba captures the distinctive character of **Guatemalan coffees**. Primarily sourced from smallholder producers from Huehuetenango, it combines traditional varieties with careful washing and drying to create a clean, sweet, and balanced expression of the Guatemalan cup.

Cup profile: Orange, Milk Chocolate, Honey, Creamy body.
Process: Fully Washed, sun/mechanical drying.
Varieties: Mainly Caturra, Catuai, and Pache

BRAZIL

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	ETA	
P007222 #1	Cerrado	Cerrado Certified - Pau Brasil 16/18	Catuai	Natural	2026/2027	320	60kg GPB	Almond, Brown Sugar, Milk Chocolate, Orange	\$10.10	OCT	CORE COFFEE
P007221 #2	Cerrado	Cerrado Certified - Pau Brasil 16/18	Catuai	Natural	2026/2027	140	60kg GPB	Almond, Brown Sugar, Milk Chocolate, Orange	\$10.10	OCT	CORE COFFEE

COLOMBIA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	
P006988 #2	Tolima	Regional Tolima	Blend	Washed	2025	93	70kg GPB	Orange, Lemon Peel, Roasted Nuts, Chocolate	\$10.40	
P006994 #3	Nariño	La Mina	Caturra	Washed	2025	1	70kg GPB	Clean, Almond Butter, Red Grape, Milk Chocolate, Orange	\$13.60	
P006994 #2	Nariño	El Paraíso	Blend	Honey	2025	1	70kg GPB	Syrupy, Brown Sugar, Lemon, Nougat, Pear	\$14.20	
P007261 #1	Huila	Palmera Core Coffee	Blend	Washed	2026	201	70kg GPB	Dark Chocolate, Butter, Lemon, Roasted Nuts	\$12.15	CORE COFFEE
P007239 #1	Nariño	El Paraíso	Caturra	Natural	2026	14	70kg GPB	Dark Chocolate, Winey, Cherry, Kiwi, Syrupy	\$16.80	
P007239 #2	Nariño	Aponte	Caturra	Honey	2026	8	70kg GPB	Apple, Dark Chocolate, Roasted Almonds, Brown Sugar	\$13.10	
P007239 #5	Nariño	Aponte	Caturra	Honey	2026	5	70kg GPB	Apple, Dark Chocolate, Roasted Almonds, Brown Sugar	\$13.10	
P007239 #3	Nariño	Aponte	Caturra	Washed	2026	21	70kg GPB	Dark Chocolate, Orange, Hazelnuts, Dried Fruits	\$12.55	
P007239 #4	Nariño	Buesaco	Blend	Natural	2026	11	70kg GPB	Cacao Nibs, Creamy, Banana, Blackberry, Mollasses	\$14.40	
P007246 #1	Caldas	La Cristalina	Blend	Washed	2026	50	70kg GPB	Delicate, Apricot, Crisp, Lemon, Milk Chocolate	\$15.30	
P007267 #1	Tolima	La Roca	Pink Bourbon	Natural	2026	17	35kg GPB	Dark Chocolate, Dark Cherry, Tropical Fruits, Concord Grape	\$25.80	
P007267 #2	Caldas	La Cristalina	Pink Bourbon	Natural	2026	8	35kg GPB	Caramel, Winey, Dark Chocolate, Blackberry, Prune	\$28.50	

PERU

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P007008 #1	Cajamarca	Selva Norte	Blend	Washed	2025	236	69kg GPB	Creamy, Almonds, Baker's Chocolate, Caramel, Brown Sugar	\$9.75

CENTRAL AMERICA

COSTA RICA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P007082#1	Turrialba	Aquiaries Estate	Esperanza	African Washed	2026	6	30kg GPB	Almond, Brown Sugar, Dark Chocolate, Orange, Green Apple	\$13.10
P007082 #8	Turrialba	Aquiaries Estate	Mariana	Red Honey	2026	5	69kg GPB	Caramel, Dark Chocolate, Grape	\$12.10
P007157 #4	Tarrazú	Cafe Ceres Micromill - Los Encinos	Catuai	Honey	2026	7	69kg GPB	Citrus Fruit, Honey, Peach, Milk Chocolate	\$17.05
P007157 #3	Tarrazú	Cafe Ceres Micromill - Jolo	Catuai	Honey	2026	4	69kg GPB	Smooth & Sweet, Milk Chocolate, Strawberry, Melon	\$17.05
P007157 #5	Tarrazú	Los Madrigal Micromill - Naranja	Catuai	Natural Reposado	2026	10	69kg GPB	Vibrant, Dark Chocolate, Cherry, Caramel, Black Curract	\$17.05
P007165 #1	Brunca	Don Senel Micromill - Las Anonas	Catigua	Natural Reposado	2026	4	46kg GPB	Lingering, Rich, Sage, Orange, Dark Chocolate, Tropical Fruits	\$18.40
P007174 #1	Brunca	Corazón De Jesús Micromill - El Salitre	Red Bourbon	Geo Natural	2026	4	30kg Vapack	Cacao Nibs, Winey, Tart, Cherry, Raspberry Syrup	\$25.15
P007174 #2	Brunca	Corazón De Jesús Micromill - El Salitre	Typica	Geo Natural	2026	4	30kg Vapack	Milk Chocolate, Round, Lime, Concord Grape	\$26.15
P007174 #3	Central Valley	Brumas Del Zurqui	Villa Sarchi	Washed	2026	10	69kg GPB	Sweet, Brown Sugar, Tea-like, Lemon, Dark Chocolate	\$17.40
P007174 #4	West Valley	La Isla Micromill	Caturra	Washed	2026	25	69kg GPB	Black tea, Dried Fruits, Milk Chocolate, Lemon	\$17.40
P007199 #2	Tarrazú	Ame Cafe Micromill	Caturra & Catuai	Washed	2026	25	69kg GPB	Sweet, Almonds, Apricot, Dark Chocolate	\$17.75
P007199 #1	Tarrazú	Granos al Cielo Micromill	Villa Sarchi	Natural Fruit Punch	2026	3	46kg GPB	Smooth, Bright, Dark Chocolate, Dried Fruits, Orange, Stone Fruits	\$19.05

GUATEMALA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	
P007073#1	Huehuetenango	Ceiba Core Coffee	Blend	Washed	2026	139	69kg GPB	Smooth, Dark Chocolate, Baken Apple, Roasted Almonds	\$11.90	CORE COFFEE

AFRICA

ETHIOPIA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	ETA
P007114 #2	Yirgacheffe	Megadu	Heirloom	Natural	2026	59	60kg GPB	Blueberry, Dark Chocolate, Hibiscus, Cherry TBC	\$16.55	Sept
P007114 #3	Yirgacheffe	Cherry Bomb	Heirloom	Natural	2026	10	60kg GPB	Winey, Raspberry, Floral, Cacao Nibs, Citric Fruits TBC	\$26.05	Sept

PAST CROP OFFERINGS

ALL PRICES AND QUANTITIES SUBJECT TO FINAL CONFIRMATION. COFFEE STORED AT VOLLERS UK, BURY ST. EDMUNDS. 3 MONTHS CARRYING OFFERED FROM DATE OF CONTRACT OR ARRIVAL INTO WAREHOUSE.
* UPDATED 21 SEPTEMBER 2026.

AFRICA

ETHIOPIA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P005560 #1	Yirgacheffe	Danche	Heirloom	Natural	2024	35	60kg GPB	Cardamom, Dark Chocolate, Dried apricot, Lime	\$6.75
P006492 #2	Yirgacheffe	Chelbesa	Heirloom	Natural	2025	11	60kg GPB	Brown Spice, Dried Mango, Floral, Honey	\$8.75
P006492 #4	Yirgacheffe	Aricha	Heirloom	Natural	2025	42	60kg GPB	Brown sugar, Black tea, Lemon, Cranberries	\$8.75

CENTRAL AMERICA

COSTA RICA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P006761 #6	Tarrazú	Tributos del Ota	Milenio	Lactic Fermentation	2025	2	69kg GPB	Smooth, Brown Sugar, Floral, Green Apple, Milk Chocolate	\$11.75
P006761 #7	Tarrazú	Tributos del Ota	Ethiope Blend	Lactic Fermentation	2025	2	69kg GPB	Silky, Brown Sugar, Cocoa Nib, Green Grape, Lemon	\$11.75