

UK

OFFERLIST



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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.**

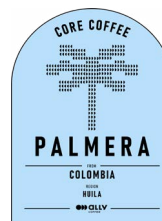
Each Core Coffee is named after a national tree from its respective country, celebrating the landscapes and natural environments where these coffees originate.

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



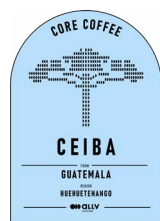
Paubrasil represents the identity of **Brazilian coffees**. It is sourced from the Cerrado Mineiro region of Minas Gerais, where Catuai varieties and natural processing come together to create a balanced and approachable expression of the Brazilian cup.

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	312	60kg GPB	Almond, Brown Sugar, Milk Chocolate, Orange	\$10.55		CORE COFFEE
P007221 #2	Cerrado	Cerrado Certified - Pau Brasil 16/18	Catuai	Natural	2026/2027	140	60kg GPB	Almond, Brown Sugar, Milk Chocolate, Orange	\$10.55	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	\$10.65	
P006994 #3	Nariño	La Mina	Caturra	Washed	2025	1	70kg GPB	Clean, Almond Butter, Red Grape, Milk Chocolate, Orange	\$13.85	
P006994 #2	Nariño	El Paraíso	Blend	Honey	2025	1	70kg GPB	Syrupy, Brown Sugar, Lemon, Nougat, Pear	\$14.45	
P007261 #1	Huila	Palmera Core Coffee	Blend	Washed	2026	132	70kg GPB	Dark Chocolate, Butter, Lemon, Roasted Nuts	\$12.40	CORE COFFEE
P007239 #1	Nariño	El Paraíso	Caturra	Natural	2026	14	70kg GPB	Dark Chocolate, Winey, Cherry, Kiwi, Syrupy	\$17.10	
P007239 #2	Nariño	Aponte	Caturra	Honey	2026	8	70kg GPB	Apple, Dark Chocolate, Roasted Almonds, Brown Sugar	\$14.40	
P007239 #5	Nariño	Aponte	Caturra	Honey	2026	5	70kg GPB	Apple, Dark Chocolate, Roasted Almonds, Brown Sugar	\$14.40	
P007239 #3	Nariño	Aponte	Caturra	Washed	2026	21	70kg GPB	Dark Chocolate, Orange, Hazelnuts, Dried Fruits	\$14.80	
P007239 #4	Nariño	Buesaco	Blend	Natural	2026	11	70kg GPB	Cacao Nibs, Creamy, Banana, Blackberry, Mollasses	\$12.80	
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	\$26.10	
P007267 #2	Caldas	La Cristalina	Pink Bourbon	Natural	2026	8	35kg GPB	Caramel, Winey, Dark Chocolate, Blackberry, Prune	\$28.75	

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	\$9.90

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	\$13.40
P007082 #8	Turrialba	Aquiaries Estate	Mariana	Red Honey	2026	5	69kg GPB	Caramel, Dark Chocolate, Grape	\$12.40
P007157 #4	Tarrazú	Cafe Ceres Micromill - Los Encinos	Catuai	Honey	2026	7	69kg GPB	Citrus Fruit, Honey, Peach, Milk Chocolate	\$17.40
P007157 #3	Tarrazú	Cafe Ceres Micromill - Jolo	Catuai	Honey	2026	4	69kg GPB	Smooth & Sweet, Milk Chocolate, Strawberry, Melon	\$17.40
P007157 #5	Tarrazú	Los Madrigal Micromill - Naranja	Catuai	Natural Reposado	2026	10	69kg GPB	Vibrant, Dark Chocolate, Cherry, Caramel, Black Curract	\$17.40
P007174 #1	Brunca	Corazón De Jesús Micromill - El Salitre	Red Bourbon	Geo Natural	2026	3	30kg Vacpack	Cacao Nibs, Winey, Tart, Cherry, Raspberry Syrup	\$26.40
P007174 #2	Brunca	Corazón De Jesús Micromill - El Salitre	Typica	Geo Natural	2026	3	30kg Vacpack	Milk Chocolate, Round, Lime, Concord Grape	\$26.40
P007174 #3	Central Valley	Brumas Del Zurqui	Villa Sarchi	Washed	2026	10	69kg GPB	Sweet, Brown Sugar, Tea-like, Lemon, Dark Chocolate	\$17.80
P007174 #4	West Valley	La Isla Micromill	Caturra	Washed	2026	12	69kg GPB	Black tea, Dried Fruits, Milk Chocolate, Lemon	\$17.80
P007199 #2	Tarrazú	Ame Cafe Micromill	Caturra & Catuai	Washed	2026	25	69kg GPB	Sweet, Almonds, Apricot, Dark Chocolate	\$18.15
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	\$19.40

GUATEMALA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	ETA
P007073#1	Huehuetenango	Ceiba Core Coffee	Blend	Washed	2026	139	69kg GPB	Smooth, Dark Chocolate, Baken Apple, Roasted Almonds	\$12.15	CORE COFFEE

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	\$16.80	Oct
P007114 #3	Yirgacheffe	Cherry Bomb	Heirloom	Natural	2026	10	60kg GPB	Winey, Rasberry, Floral, Cacao Nibs, Citric Fruits TBC	\$26.40	Oct

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 01 OCTOBER 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	32	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