ALLY COFFEE

Europe

OFFERLIST



Agnija Ziverte

Europe & MENA Sales Manager
agnija@allycoffee.com



Philipp Touboul

Account Manager EU
philipp@allycoffee.com



Albin Frid

Account Manager EU
albin@allycoffee.com

CORE COFFEE OFFERINGS

ALL PRICES AND QUANTITIES ARE SUBJECT TO FINAL CONFIRMATION AND MARKET CHANGES.
3 MONTHS STORAGE INCLUDED IN THE KG PRICE FROM CONTRACT DATE OR ARRIVAL. WE STORE AT SCHWARZE & CONSORT, HAMBURG.
***UPDATED 05 NOVEMBER 2026**

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 cover 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



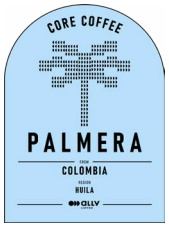
Ceiba captures the distinctive character of Guatemalan coffees. Primarily sourced from smallholder producers from Huehuetenango, it combines traditional varieties with careful washing and drying to create a clean, sweet, and balanced expression of the Guatemalan cup.

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



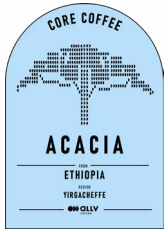
Ciprés represents the exceptional profiles found in **Mexico. It** is sourced from smallholder producers in the highlands of Tenejapa. Fully washed processing highlights the clarity and balance of the cup,

Cup profile: Citrus, Red Apple, Milk Chocolate, Hazelnut, Brown Sugar
Process: Fully Washed
Varieties: Caturra, Typica, Costa Rica, and Marsellesa



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.



Acacia represents the distinctive coffee profiles found across **Ethiopia.** Sourced from smallholder producers in the Guji region, it showcases the fruit and floral qualities that make Ethiopia such a distinctive coffee origin, complemented by the sweetness and depth of a natural process.

Cup profile: Black Tea, Blueberry, Caramel, Floral, Hints of Stone, Fruits, Milk Chocolate
Process: Natural
Varieties: Ethiopian Heirloom

= afloat = organic certified * To be confirmed upon arrival cupping
CORE COFFEE = decaffeinated

Email info@allycoffee.com or visit us at www.allycoffee.com

CURRENT EUROPE OFFERINGS

ALL PRICES AND QUANTITIES ARE SUBJECT TO FINAL CONFIRMATION AND MARKET CHANGES.
3 MONTHS STORAGE INCLUDED IN THE KG PRICE FROM CONTRACT DATE OR ARRIVAL. WE STORE AT SCHWARZE & CONSORT, HAMBURG.
*UPDATED 05 NOVEMBER 2026.

SOUTH AMERICA

BRAZIL

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	ETA	
P007223#2	Cerrado Mineiro	Paubrasil 16/18 - Ally Core Coffee	Catuai	Natural	2026	150	60 kg GPB	Sweet & creamy, Chocolate fudge, Brown Sugar, Dried Orange	$9.99	NOV	CORE COFFEE
P007223#3	Cerrado Mineiro	Paubrasil 16/18 - Ally Core Coffee	Catuai	Natural	2026	6	60 kg GPB	Sweet & creamy, Chocolate fudge, Brown Sugar, Dried Orange	$9.99	NOV	CORE COFFEE
P007224#1	Cerrado Mineiro	Paubrasil 16/18 - Ally Core Coffee	Catuai	Natural	2026	25	60 kg GPB	Sweet & creamy, Chocolate fudge, Brown Sugar, Dried Orange	$9.99	NOV	CORE COFFEE
P007224#2	Cerrado Mineiro	Paubrasil 16/18 - Ally Core Coffee	Catuai	Natural	2026	170	60 kg GPB	Sweet & creamy, Chocolate fudge, Brown Sugar, Dried Orange	$9.99	NOV	
P007287#3	Cerrado Mineiro	Chapadão de Ferro Farm - Igor dos Reis	Catuaí 144	Natural	2026	34	60 kg GPB	TBC	TBC	NOV	
P007287#2	Cerrado Mineiro	Paraíso Farm - Renato Barakat	Catuaí 144	Natural	2026	70	60 kg GPB	TBC	TBC	NOV	
P007287#4	Matas de Minas	Sítio Fazendinha Farm - Emílio Raimundo	Mundo Novo	Natural	2026	122	60 kg GPB	TBC	TBC	NOV	
P006963#8	Matas de Minas	Córrego José Pedro - Kennedy Emílio	Catuai & Vermelho 44	Natural	2025	10	60 kg GPB	Round, Dark Chocolate, Hazelnut, Orange	$9.65		

COLOMBIA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	
P006998#1	Tolima	Petalo solar - Organic Certified	Castillo & Colombia	Washed	2025	47	70 kg GPB	Dark Chocolate, Nutty, Apple, Brown Sugar	$10.89	
P007247#1	Huila	Palmera - Ally Core Coffee	Castillo,Caturra,Colombia	Washed	2026	45	70 kg GPB	Dark Chocolate, Hazelnut, Orange Zest, Round	$11.45	CORE COFFEE
P007311#1	Huila	Palmera - Ally Core Coffee	Castillo,Caturra,Colombia	Washed	2026	275	70 kg GPB	Dark Chocolate, Hazelnut, Orange Zest, Round	$11.45	CORE COFFEE
P007304#2	Nariño	Berruecos - Smallholder Farms	Blend	Washed	2026	40	70 kg GPB	Round, Caramel, Milk Chocoalte, Orange, Plum	$16.45	
P007293#1	Nariño	Cordillera - Smallholder Farms	Blend	Washed	2026	57	70 kg GPB	Round, Apple, Borwn Sugar, Dark Chocolate	$14.62	
P007303#1	Tolima	La Cinta - Nolberto Olaya	Pink Bourbon	Washed	2026	19	35 kg GPB	Juicy & Bright, Milk Chocolate, Vanilla, Pineapple	$21.50	
P007303#2	Tolima	La Cinta - Nolberto Olaya	Geisha	Washed	2026	19	35 kg GPB	Delicate, Floral, Orange, Black tea	$23.70	
P007303#3	Tolima	La Cinta - Nolberto Olaya	Chiroso	Washed	2026	19	35 kg GPB	Juicy, Peach, Milk Chocolate, Vanilla, Lemon	$23.70	
P007303#4	Nariño	La Indonesia - Frank Torres	Pink Bourbon	Washed	2026	2	35 kg GPB	Delicate, Lemongrass, Milk Chocolate, Lemon	$37.85	
P007304#1	Nariño	La Indonesia - Frank Torres DECAF	Castillo, Caturra, Colombia	Washed	2026	58	70 kg GPB	Sweet & Chocolatey, Apple, Dried Fruits	$16.52	

= afloat CORE COFFEE
= organic certified
= decaffeinated
* To be confirmed upon arrival cupping

Email info@allycoffee.com or visit us at www.allycoffee.com

CURRENT EUROPE OFFERINGS

ALL PRICES AND QUANTITIES ARE SUBJECT TO FINAL CONFIRMATION AND MARKET CHANGES.
3 MONTHS STORAGE INCLUDED IN THE KG PRICE FROM CONTRACT DATE OR ARRIVAL. WE STORE AT SCHWARZE & CONSORT, HAMBURG.
*UPDATED 05 NOVEMBER 2026.

CENTRAL AMERICA

COSTA RICA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P007081#8	Turrialba	Aquiares Estate - Diego Robelo	Esperanza	Anerobic Natural	2026	5	30 kg GPB	Tart & Syrupy, Tropical Fruit, Cacao Nibs, Caramel, Strawberry	$21.25
P007144#1	Tarrazú	Juanachute Micromill - Luis Anastasio	Oso	Natural	2026	3	69 kg GPB	Smooth & Sweet, Hazelnut, Dark Chocolate, Orange, Honey	$20.84
P007153#2	Brunca	Don Senel Micromill - Cola Roja	Catiguá	Natural Reposado	2026	8	69 kg GPB	Creamy , Apricot, Dark chocolate, Cherry	$19.10
P007173#1	Brunca	Corazón De Jesús Micromill - El Salitre	Red Bourbon	Geo Natural	2026	3	30 kg GPB	Winey, Cacao Nibs, Grape, Brown Spice, Sage	$25.69
P007173#3	Los Santos	Brumas Del Zurqui - Juan Ramon	Villa Sarchi	Washed	2026	8	69 kg GPB	Crisp, Apple, Lemon, Dark Chocolate	$17.60
P007173#4	West Valley	La Isla Micromill - Luis Jimenez	Catigua	Semi Washed	2026	23	69 kg GPB	Almond, Stone Fruit, Dark Chocolate	$17.60
P007184#1	Tarrazú	Roble Negro Micromill - Jorge Vasquez	Red & Yellow Catuai	Natural	2026	6	69 kg GPB	Dark Chocolate, Lemon, Caramel, Cherry	$18.60

HONDURAS

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
PB00282#1	Opalaca	COMICOVEL- Smallholder Farms	Lempira	Washed	2026	136	69 kg GPB	Baker's chocolate, Apple, Hazelnut , Citrus Fruits	$11.55
P007305#9	Lempira	San Vicente - Cielito Lindo	Pacas	Natural	2026	33	69 kg GPB	Cherry , Dark Chocolate, Dried Fruit Hazelnut	$14.80
P007305#7	Santa Barbara	San Vicente - Jose Angel Velazquez	Pacas & Catuai	Washed	2026	1	69 kg GBP	Dark Chocolate, Creamy, Brown Sugar, Orange	$17.50
P007305#6	Santa Barbara	San Vicente - Yelsin Sagastume	Parainema	Washed	2026	5	69 kg GBP	Dark Chocolate, Brown Spice , Blood Orange, Pomegranate	$14.99
P007305#3	Santa Barbara	San Vicente - Pedro Sagastume	Pacas	Washed	2026	11	69 kg GBP	Toffee, Dark Chocolate, Dried Prune, Tangerine	$15.97

GUATEMALA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P007088#1	Huehuetenango	Los Arroyos	Caturra, Catuai, Pache	Washed	2025/26	26	69 kg GPB	Smooth & Sugary, Lemon, Dark Chocolate, Almonds	$12.32
P007074#1	Huehuetenango	Ceiba Core Coffee	Caturra, Bourbon, Typica	Washed	2025/26	98	69 kg GPB	Creamy & Chocolatey, Baked oats, Almond, Apple	$12.15

= afloat = organic certified * To be confirmed upon arrival cupping
= decaffeinated

Email info@allycoffee.com or visit us at www.allycoffee.com

CURRENT EUROPE OFFERINGS

ALL PRICES AND QUANTITIES ARE SUBJECT TO FINAL CONFIRMATION AND MARKET CHANGES.
3 MONTHS STORAGE INCLUDED IN THE KG PRICE FROM CONTRACT DATE OR ARRIVAL. WE STORE AT SCHWARZE & CONSORT, HAMBURG.
*UPDATED 05 NOVEMBER 2026.

CENTRAL AMERICA

EL SALVADOR

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P007169#2	Usulutan	Los Pirineos Micromill - Diego Baraona	SL 28	Honey	2026	4	30 kg VP	Honey, Lemon, Milk Chocolate, Roasted Almonds	$25.16
P007172#4	Apaneca-Ilamatepec	Finca Nazareth - Andrés Acosta	Pacamara	Honey	2026	2	69 kg GPB	Bold, Winey, Marachino Cherries, Grape, Dark chocolate	$21.10
P007172#3	Apaneca-Ilamatepec	Finca Nazareth - Andrés Acosta	Bourbon & Typica	Natural	2026	4	69 kg GPB	Cacao Nibs, Rasberry Jam, Roasted Almonds, Cherry	$16.25

NORTH AMERICA

MEXICO

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	
P007129#1		Mexico Core Coffee	Caturra, Typica,Marsellesa	Washed	2025/26	202	69 kg GPB	Creamy & Spicey, Orange, Brazil Nut, Bittersweet Chocolate	$11.50	CORE COFFEE
P006924#4	Chiapas	Cafeologia - Sergio Orantes	Marsellesa	Honey	2025	3	70 kg GPB	Baker's Chocolate, Brown Sugar, Dried Orange, Clove	$13.80	

AFRICA

ETHIOPIA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE	
P007116#1	Guji	Bette Buna - Megadu GR1	Heirloom	Natural	2026	66	60 kg GPB	Smooth & Sweet, Dark Chocolate, Lemon, Dried Mango	$17.09	
P007116#2	Guji	Bette Buna - Cherry Bomb GR1	Jarc + Heirloom	Natural Anaerobic	2026	1	60 kg GPB	Creamy & Tart, Black Cherry, Honey, Raspberry , Peach	$26.25	
P007115#2	Guji	Bette Buna - Megadu GR1	Heirloom	Natural	2026	20	60 kg GPB	Creamy & Velvety, Milk Chocolate, Strawberry, Tropical Fruits	$16.99	
P007115#1	Guji	Bette Buna - Haji Bule GR1	Heirloom	Washed	2026	113	60 kg GPB	Delicate & Floral, Black tea, Berries, Lemon	$16.43	
PB00398#2	Guji	Shakiso - Smallholders GR1	Heirloom	Carbonic Maceration	2026	10	60 kg GPB	Delicate & Floral, Black tea, Berries, Lemon	$18.11	
P007146#1	Sidama	Arbegona - Smallholders GR1	Heirloom	Washed	2026	96	60 kg GPB	Bright & Tangy, Bergamont, Lemon, Apricot, Honey	$16.15	
P007146#2	Sidama	Sidamo - Smallholder - Bombe GR2	Heirloom	Washed	2026	110	60 kg GPB	Smooth & Sweet, Citrus Fruit, Dark Chococlate, Baked Apple	$13.99	
P004958#2	Yirgacheffe	DECAF Acacia Core Coffee	Heirloom	Natural	2024	102	60 kg	Smooth & Rich, Chocolate, Roasted nuts, Dried fruit	$11.98	CORE COFFEE

= afloat
= organic certified
= decaffeinated
CORE COFFEE
* To be confirmed upon arrival cupping

Email info@allycoffee.com or visit us at www.allycoffee.com

PAST CROP OFFERINGS

ALL PRICES AND QUANTITIES ARE SUBJECT TO FINAL CONFIRMATION AND MARKET CHANGES.
3 MONTHS STORAGE INCLUDED IN THE KG PRICE FROM CONTRACT DATE OR ARRIVAL. WE STORE AT SCHWARZE & CONSORT, HAMBURG.
*UPDATED 05 NOVEMBER 2026.

SOUTH AMERICA

COLOMBIA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P005035#2	Huila	El Mirador - Guzman Vargas	Orange Bourbon	Natural	2023	3	35 kg GPB	Caramel, Dried Cherry, Cocoa Powder	$7.09
P003955#24	Nariño	La Estrella	Gesha	Natural	2023	3	70 kg GPB	Chocolate, Dried Fruits, Hints of Tropical Fruits	$7.09

PERU

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P005895#1	Cajamarca	Naranja-Selva Norte Organic Certified	Catimor,Costa Rica, Typica	Washed	2025	75	69 kg GPB	Bold & Rich, Cacao Nibs, Brown spice, Baked apple	$8.10

CENTRAL AMERICA

GUATEMALA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P005974		Rabanales Lots	Caturra	White Honey	2023	7	35 kg	Dark Chocolate, Stone Fruits, Roasted Nuts	$7.09

PLEASE NOTE THAT GUATEMALA PAST CROP LOTS ARE LOCATED IN VOLLERS BELGIUM.

COSTA RICA

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P005632#5	Turrialba	Aquiares Estate - Diego Robelo	Esperanza	Natural	2024	17	30kg	Cacao Nibs, Lime, Sweet	$7.09
P005632#6	Turrialba	Aquiares Estate - Diego Robelo	Mariana	Red Honey	2024	27	30kg	Hazelnut, Brown Sugar, Apple	$7.09
P004993#2	Tarrazú	Roble Negro Micromill - Alfredo Monge	Venecia	Washed	2024	1	69kg	Cocoa Powder, Nutty	$7.09

HONDURAS

P-NUMBER	REGION	PRODUCER/FARM	VARIETY	PROCESS	HARVEST	QUANTITY	BAG SIZE	CUPPING NOTES	PRICE
P006925#3	Santa Barbara	San Vicente - Jose Angel Velazque	Catuai	Washed	2025	2	69 kg GBP	Fruity & Creamy, Apricot , Plum, Toffee, Cookie dough	$8.51
P006925#5	Santa Barbara	San Vicente - Jose Alberto Orellana	Pacas	Washed	2025	2	69 kg GBP	Sweet & Rich, Hazelnut, Orange, Marzipan, Honey	$8.51
P006925#4	Santa Barbara	San Vicente - Pedro Sagastume	Pacas	Washed	2025	2	69 kg GBP	Smooth & Rich, Almond, Brown Sugar, Dried apricot	$8.51
P006925#7	Santa Barbara	San Vicente - Yeltsin Sagastume	Pacas	Washed	2025	4	69 kg GBP	Smooth & Sweet, Milk Chocolate, Lemon, Hazelnut	$8.51

= afloat = organic certified * To be confirmed upon arrival cupping
CORE COFFEE = decaffeinated

Email info@allycoffee.com or visit us at www.allycoffee.com