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Explore

Each month we sample their offerings and look for a coffee that provides a uniquely delicious and intriguing experience.

Experiment

We taste the coffees blind and then brew them across a range of methods to design the best recipes.

Enjoy

After we choose our coffee, our partner roaster roasts the beans to order and bags them for us on site. The coffee is sealed fresh and we send it off as quickly as possible for you to enjoy.

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Coffee of the Month



This month, we're pleased to feature Coko, a Rwandan coffee roasted by White Label from Amsterdam. Known as "the land of a thousand hills," Rwanda's ridges and slopes are prime for the cultivation of clean and floral coffees.

Coko (pronounced CHO-co) is one notable example – its Bourbon varietals are grown over 2,000 meters above sea level in the Gakenke district, an elevation which allows for a slow development of the cherry, yielding greater complexity and sweetness in the bean.

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Coffee Journal



Finca La Fortina



Coko



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Coko
\$22/lb



Finca La Fortuna
\$30/lb



Ngurueri
\$56/lb



Blue Mountain
\$44/lb



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Jake Felts

UI Designer & Coffee Lover

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Finca La Fortuna

Finca La Fortuna rests on a mountainside in Huila, Colombia.

The terrain in Huila is rocky with mineral-rich, volcanic soil, creating a region of varying altitudes and geography. In Huila, it is possible for neighboring lots of the same varietal to yield coffees that taste entirely different, a testament to the array of microclimates that dot the region.

Producer Neir Guarnizo, owner of Finca La Fortuna, works closely in collaboration with sourcing companies Nordic Approach and the Coocentral Coop. Together, their collaboration improves the quality of life of participating farmers in addition to the quality of their coffees.

Finca La Fortuna's output is very small; Ralf Rüller, owner of The Barn in Berlin, purchased the entire microlot. We're proud to present to you this singular and exemplary offering from Finca La Fortuna.

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French Press
\$96



Chemex
\$46



Kalita Wave Style
\$70



Aeropress
\$118



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French Press

1

Add coffee grounds and hot water.

2

Stir to fully saturate the grounds and then place the lid on. Keep the filter just below the surface to make sure that all coffee is submerged.

3

After four minutes, press the filter down. Either fully decant or pour out all servings to avoid overextracting the coffee.

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Kalita Wave Style

The Kalita Wave's flat-bottomed bed and three-holed design promotes an even extraction that makes brewing excellent cups of coffee easy and consistent. The Style set elegantly combines brewer and server in one unique vessel, and brews 12oz of coffee.

Filters are included.

Quantity: 1 

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