

SIMPLY THE BEST OF THE BEST BEANS
FROM VIETNAM TO YOUR HOME!



CONTACT.

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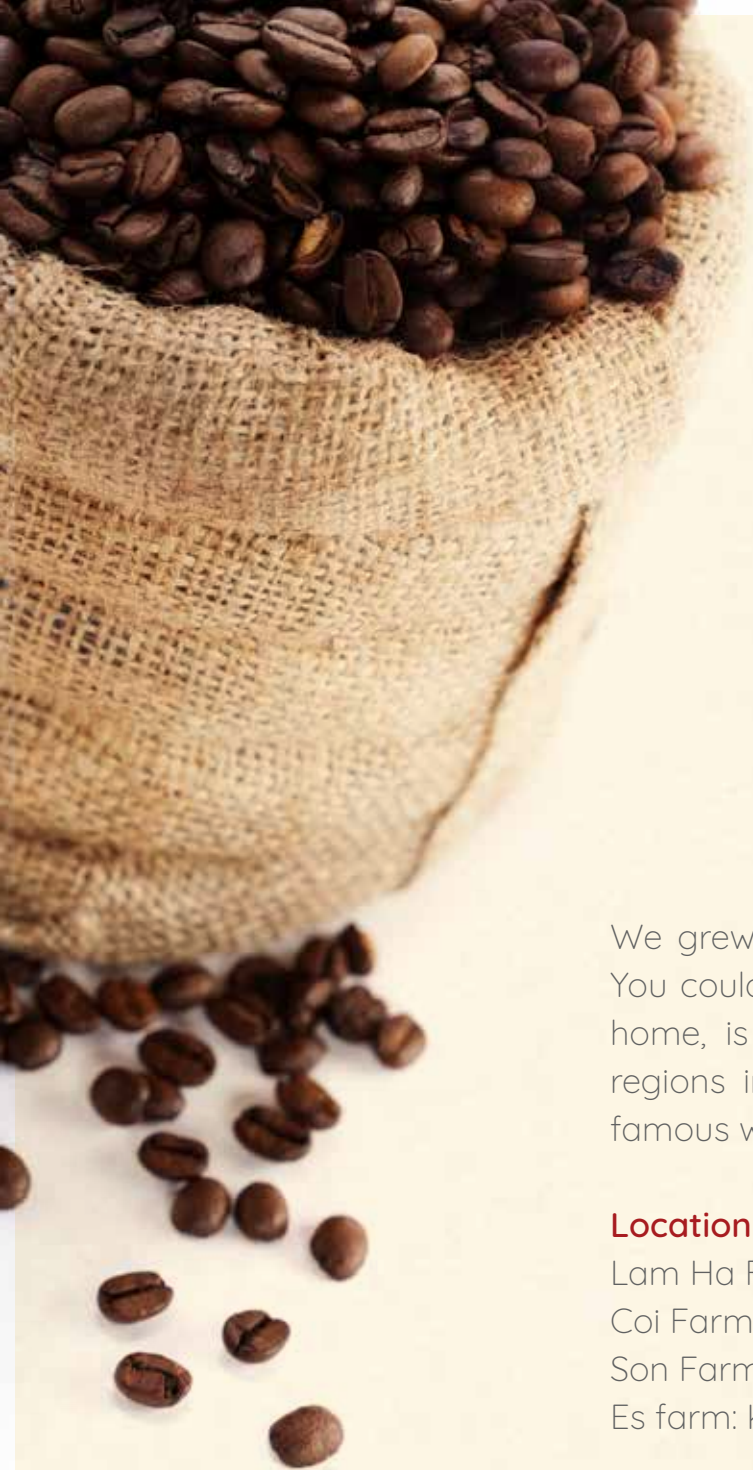
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VIET SPECIALTY
COFFEE

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COFFEE IS IN OUR BLOOD!

We grew up around coffee, for over two generations. You could say we're steeped in it! Gia Lai province, our home, is one of the most important coffee growing regions in Vietnam and making Gia Lai a little more famous would be a great joy.

Location of Our farms:

Lam Ha Farm: Lam Ha, Lam Dong, Vietnam

Coi Farm: Cau Dat, Da Lat, Vietnam

Son Farm: Eahleo, Daklak, Vietnam

Es farm: Krong Paw, Daklak, Vietnam

Total area: 50 ha

Total production per year:

Non-certified organic Specialty coffee bean: 33 tons

Organic coffee bean: 18 tons

Non-certified organic coffee bean: 80 tons



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OUT PRODUCT

From farm to table, every step of the way is the most important step! Our coffee is made from exclusive single origin coffee beans. They're freshly roasted and perfectly brewed. But that's not all we're obsessed about.

We make sure all our beans pass inspection requirements to earn the designation "Specialty Coffee Beans". Our beans are grown at the right time of year, at the right altitude and in the right soil.

Our farmers are passionate about quality over quantity. Our buyers aren't shopping for the best deal but the right choice. Our roasters are artisans in the perfect roast of heat transfer and chemistry.

And of course, our customers are the ones all this dedication and obsession has been created for.



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Organic Arabica



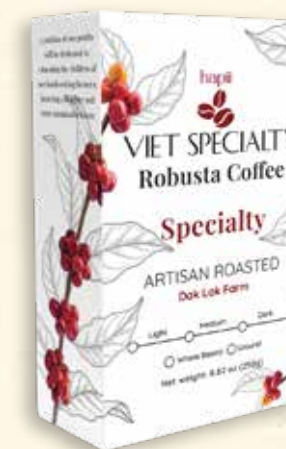
Organic Robusta



Organic Blend



Specialty Arabica



Specialty Robusta



Specialty Espresso Blend



Vietnam Drip Coffee Specialty Blend



Artisan Blend



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PROCESS PRODUCING THE BEST GREEN BEANS



All Specialty coffee beans are carefully hand-picked for the utmost in quality and flavor.

Coffee fruit is only picked at 100% ripeness.

The initial pre-wash cleaning process, peeling off the fruit and skin, is followed by a fermentation process of 24-36 hours. A second cleaning is done to remove any remaining mucilage from the bean followed by a sun-drying process for 10-15 days. After drying, the beans are matured in parchment for 3 months. The final stage is the milling of the parchment and silver skin. Only then are the green beans carefully selected from the batch for roasting.

MANUFACTURING PROCESS FLOW CHART

