



NGUGUINI



Coffee: Ngugini
Country: Kenya
Region: Kirinyaga
Producers: Kibirigwi FCS,
Nguguini Coffee
Factory
Roast Level: Medium
Varieties: SL28, SL34, Ruiru 11
Process: Washed
Altitude: 1600-1800 MASL
Landed: May

 **ESPRESSO**

TASTING NOTES

BLACKCURRANT / CHERRY / SILKY

You're going to love this one! Introducing Nguguini from Kirinyaga, Kenya. Sweet and syrupy, dark purple currant and berry notes are brought to life by a lingering, silky-smooth mouthfeel, a classic example of the profile associated with this region.

Tucked into Kirinyaga County, just outside Karatina, the Nguguini Factory is a cornerstone of Kenya's coffee heritage. Established in 1958, it is part of the Kibirigwi Farmers Cooperative Society, a network of nine factories.

The factory has approximately 1,200 active members who contribute handpicked cherries, mainly harvested between October and December. Following traditional Kenyan processing protocol, only ripe fruit is selected, then washed, sorted, and de-pulped for overnight fermentation. The coffee is then sun-dried on raised beds.

Located at the base of Mount Kenya, or Kirinyaga ("the crest of whiteness"), the Nguguini Factory is a vital community hub, not just a processing site. Here, generations of farmers convene, producing coffee that captures the richness of their soil and the depth of their collective knowledge, continuing to shape their legacy of quality and pride.



THE FILTER BLEND



50% MUHONDO

Country: Rwanda
Region: Northern Gakenke
Process: Washed
Roast Level: Light

50% MITAD DEL MUNDO

Country: Ecuador
Region: Loja
Process: Washed
Roast Level: Light

▼ FILTER

TASTING NOTES

ORANGE / NECTARINE / CARAMEL

Built on the same concept as our Red Brick Espresso Blend, The Filter Blend is seasonal, versatile and classic Square Mile. Clean, balanced and medium-bodied; a kind, welcoming coffee to wake up to The Filter Blend offers the perfect all-day everyday brew and embodies all we love about speciality coffee. An absolute delight, you'll want to keep a bag in the cupboard to always have delicious coffee in the house.

The next iteration of The Filter Blend is here and with clean, citrus notes balanced against creamy caramel, it's perfect for spring. The latest components, we're warmly welcoming Square Mile first timer, Mitad del Mundo from Loja, Ecuador and a returning 2022 shop coffee, Muhondo from Northern Gakenke, Rwanda!

It's been a while since we've had an offering from Ecuador, so we're especially excited to introduce Mitad del Mundo. Although when translated, its name actually means 'Middle of the world', this particular lot is sourced from the Loja province in the Southern hemisphere. Produced in an environment of mountains and favourable altitudes, Mitad del Mundo adds a classic, chocolate profile to the blend.

Flattering the deep flavours of Mitad, is the delightfully syrupy Muhondo. Based in the Gakenke district in Rwanda's Northern province, Muhondo Coffee Company works with over 3,200 smallholder farmers in 3 washing stations. Creating a huge impact on the local communities, the stations provide sustainable employment for women and youth, as well as empowering farmers with equipment, micro-finance loans and clean water supplies!



LAS BRISAS



Coffee: Las Brisas
Country: Colombia
Region, Tolima
Producers: 4 Smallholders
Roast Level: Light
Varieties: Caturra, Colombia
Process: Washed
Altitude: 1500-1900 MASL
Landed: September

ESPRESSO

TASTING NOTES

BLACKCURRANT / CARAMEL / PRALINE

A classic in our seasonal Colombia line-up, we're welcoming back Las Brisas from Tolima!

It's time to welcome back a classic in our Colombian line-up, Las Brisas from Tolima. This year, we selected a fly-crop lot comprising the combined harvests of 4 contributing smallholders growing Caturra, Colombia and Typica high up on the mountain slopes. Hitting a ten on the moreish scale, Las Brisas offers complex blackcurrant notes accentuated by the dense caramel texture and chocolatey sweetness associated with the typical profile of the region. Picking and processing only ripe fruit - the cool mountainous breeze - Las Brisas - allows the producers to practice slow drying techniques. By leaving the cherry to ferment a little longer and slower, it develops and enhances the syrupy complexity in the cup. Super tasty; nothing quite says welcome to your day like Las Brisas.