

Jamaica - Gold Cup

Geographic Information

Origin	Blue Ridge Mountain, Jamaica
Finca/Estate	Amber Estate Farms (Gold Cup Coffee Co)
Plant Varietal(s)	Blue Mountain (a Jamaican Typica)
Altitude	1,600m amsl
Rainfall	1,950mm pa
Harvest Period	August - September
Processing	Washed, Sun Dried and Rested 12 weeks
Storage	2014 Crop, Cuvée - Ageing in Aspen Barrels

About this Coffee

The Amber Estate consists of a number of farms high up on the Jamaican Blue Ridge Mountain. It includes Abbey Green and Mount Lebanon farms which are among the highest farms on the mountain. All the trails to the summit of the mountain pass through Abbey Green (the single highest farm on the mountain) and make it an important, historic and famous farm. The Amber Estate is also known as the Gold Cup Coffee Company and exports under the name "BM Coffee Processors Ltd. (BMCP)".

Gold Cup only uses the finest handpicked big bold beans to ensure the fullest manifestation of notes in both coffee aroma and taste. After processing, the coffee is rested 12 weeks to bring out the full characteristics of the cup.

In total Gold Cup produce approximately 60 Tonnes of coffee each year. It is both rare and highly prized as a coffee, commanding a premium price and recognised as one of the finest coffees available.

Tasting Notes

Tasting "the very best of the very best" is always a delight. The distinct lack of bitterness, low acidity, balanced flavour and smooth milk chocolate finish with an intense coffee aroma are the hallmarks of 100% Jamaican Blue Mountain coffee. This is a coffee that should not be over roasted (218-225 Deg C) and it is best brewed by gravity percolation. Sweet caramel, rich fruits and milky chocolate dominate but this is a complex coffee and there are hints of sweet spices like vanilla and cinnamon laced with a beautiful mellow nutty tone.

