

THE STORY OF MONLAN COFFEE

The villagers of AYAE (Ar-Yea) have been growing their special highland Arabica coffee beans for over two decades. It all started when the King of Thailand initiated a special project for the hill's tribes, to help improve their economic outlook by decreeing them land in the jungle and teaching them to grow coffee. AYAE is a jungle village located in the mountains of Northern Chiang Mai, Thailand – **Lat 19.45 deg N, Long 99.31 deg E**. The plantations are at an altitude between 1200m and 1500m, high up on steep mountains sides, in rich soil, below a canopy of large shade trees. This creates the best growing conditions and climate for the Arabica coffee plant.

The villagers tend their crops all year round, and harvest October to November. From seedlings to 3m high coffee plants, it's a whole year of tender nurturing. They help each other come harvest time depending on which farm has the ripest coffee cherries.

Monlan (Mo-Lan) 'honey process' the coffee beans, which is one of the oldest and most natural ways of processing. This is a semi-washed, labour intensive means of getting that unique, unrivalled flavour in the coffee beans, sweetened by the mucilage (Mesocarp), which is left on the bean to dry naturally, rather than washed off (hence the sticky feel of honey). The beans are laid out on large handmade thatched platforms, to dry naturally in the sun. They are turned by hand every 2-3 hours during daylight, for 3-4 weeks, to get the right level of drying fermentation.

How your coffee tastes is reflective of how the coffee beans are grown, nurtured, harvested, and processed before roasting, which is the most significant contributing factor to the flavour in your cup. Just think – your next coffee has a real history, from the villagers and mountains, directly to your cup.

The Villagers of AYAE:

*INSPIRED BY NATURE
CONNECTED TO
THE JUNGLE*



Medium Roast

Single Origin

Honey Processed

*Monlan Coffee made exclusively
for the home coffee connoisseur.*

Fraser Duff +(612) 0409 367 475

EMAIL contact@monlancoffee.com.au

CORRESPONDENCE
PO Box 718, Northbridge NSW 1560



CREATED BY HAND
PROCESSED WITH HEART

www.monlancoffee.com.au

www.monlancoffee.com.au

The Region

This beautiful region of Northern Thailand in the highlands of Chiang Mai produces some of the most amazing coffee in the world. The pristine mountains, with their serene jungle canopy, high altitude and rich fertile soil, are ideal environments for the Arabica coffee trees to grow. The village of AYAE is considered high altitude coffee agriculture, which is between 1200m to 1500m. The typical taste profile of this altitude for coffee planting is spicy, chocolatey, winey, and a nice level of acidity.

The Cherry

Coffee cherries take anywhere from six to nine months to ripen into that beautiful rich red or yellow cherry. We choose a natural process of growing and harvesting, therefore we only harvest one crop per year to reduce the impact on the plants, the environment, and need for fertilisers that are required to increase crop yield. The cherries grow in clusters along the branches of the tree, and when they turn bright red or yellow, they are ready for harvest.



Why source directly from the villagers?

One of the biggest issues in coffee today is ethical sourcing. Coffee is a commodity and therefore it's in the realms of big business, and big global brands exercise a lot of buying power. They buy through agents, distributors and importers, who notoriously take advantage of the small family farms and villagers. It's a story we know, all too well.

When you buy Monlan Coffee you are buying directly from the villagers of AYAE and they are receiving a premium price for their produce. You are directly supporting the villagers and the region.

Why single origin?

Single origin is another questionable issue. What you are buying is guaranteed single origin coffee beans that come from the same mountain region, directly to your cup.

The villagers sort and grade your coffee beans by hand, which means you get the highest quality coffee beans they can produce.



Sourced directly from the villagers of AYAE in the pristine mountains of Northern Thailand.

Nature's perfect balance of rich earthy tones, smooth citrus with a cacao flavour and mellow acidic taste.



Why honey processed?

Honey processed coffee is semi-washed, where the outer skin (cherry) is removed and the pulp remains to be hand dried in the sun. As the coffee is drying, the sticky coating on the outside of the bean oxidises and darkens in colour. Beginning with a golden yellow colour, and beans which are stopped at this point are referred to as yellow honey processed coffee. Allowing the beans to continue fermenting, the mucilage further oxidises to a red and finally a black colour. The more fruit left on the bean, the darker the colour.

In terms of washed versus unwashed, the washed method produces a more acidic coffee with enhanced clarity, while the unwashed method produces a bolder coffee with more body and increased complexity. Beans processed using the semi-washed process combine the best of both methods, giving a bolder coffee with increased acidity.

Monlan coffee is a medium roast, as our flavour goal is to try and hit the sweet spot. The right balance of time and heat to bring out body and sweetness and the best flavour in your cup. Medium roast has a more balanced acidity, sweet, fruity, full-bodied flavour. Lighter roasts will offer a more acidic taste and darker roasts will offer a more bitter taste.

Medium Roast • Single Origin • Honey Processed