12 Days of Coffee Advent Calendar includes:

All grounded coffee

Day 1 – Colombia Geisha

Notes: Strawberry Cheesecake, Banana, Tropical Fruits, Lemongrass, Honey

Origin: Cundinamarca, Colombia

Roast: Light (can use circles – 1 circle)

Altitude: 1800

Producer: Alejandro & Rafael Guerrero

Process: Natural Anaerobic

Story: Candelaima Coffee Estate is a regenerative agroforestry project producing high-quality specialty coffees. It cultivates Gesha, Pacamara, Bourbon, Sudan Rume and more, intercropped with avocado, plantain and citrus to create biodiverse systems that support healthy ecosystems and yield distinctive sensory profiles.

Day 2 – Honduras Espresso

Notes: Blackcurrant, Black Tea, Marzipan

Origin: Mercedes, Honduras

Roast: Medium (can use circles – 2 circle)

Altitude: 1100 - 1200

Producer: CAFESMO

Process: Natural

Story: Founded in 2016, CAFESMO is a cooperative of 280+small coffee growers, based around the hills of Mercedes, Honduras. Surrounded by Cerro Pital and Guisayote Reserve, the farms produce complex Pacas, Lempira and Catuaí coffees through washed, honey, natural and anaerobic methods, supported by multilingual, global partnerships.

Day 3 – Brazil DaTerra

Notes: Milk Chocolate, Macadamia, Orange

Origin: Cerrado Mineiro, Brazil

Roast: Light (can use circles – 1 circle)

Altitude: 800 - 1300

Producer: DaTerra

Process: Natural

Story: Before exporting its coffee, producer Daterra spent 10 years restoring the farm and area's ecosystem, replanting native flora. Brazil's first Rainforest Alliance – certified farm, Daterra is committed to sustainability and only works with similarly passionate importers.

Day 4 – Colombia Aponte West

Notes: Pommegranate, vanilla, sugarcane

Origin: Nariño, Colombia

Roast: Light (can use circles – 1 circle)

Altitude: 2150

Producer: Inka Community

Process: Washed

Story: The Inca Community of Aponte cultivates coffee on volcanic soils shaped by Volcán Galeras which offers a unique terroir that contributes to the exceptional quality of their coffee. Supported by government land grants under protected territories programmes, the Inca's return to coffee cultivation not only represents economic stability, but also a cultural revival for the community.

Day 5 – Kenya Kii AA

Notes: Crème de Cassis, Yellow Plum, Dulce de Leche

Origin: Kirinyaga, Kenya

Roast: Light (can use circles – 1 circle)

Altitude: 1750 - 1950

Producer: Kii Factory

Process: Washed

Story: The Kii Factory is part of the Rungeto Cooperative in Kirinyaga, where farmers on the slopes of Mount Kenya, known for intense, complex flavours, produce some of the region's most nuanced coffees. Guided by quality-driven leadership, the factory uses quality-focused processing and water reuse to craft the vibrant, complex profiles that define Kenya's celebrated high-altitude terroir.

Day 6 – Colombia Bella Vista

Notes: Almond, Honey & Orange Blossom

Origin: Cauca, Colombia

Roast: Dark (can use circles – 3 circles)

Altitude: 1850 - 1950

Producer: Alma Julieth Castro

Process: Washed

Story: Supported by her stepdaughters, Alma Julieth Castro runs Bella Vista farm to continue her late husband's legacy. The coffee farm has recently gained Rainforest Alliance certification for its wastewater management and ecosystem preservation.

Day 7 – Selfridges Blend

Notes: Milk Chocolate, Lychee, Black Tea

Origin: Caracol, Brazil & Jimma, Ethiopia

Roast: Medium (can use circles – 2 circle)

Altitude: 1100 - 2100

Producer: Sete Marias & Khalid Shifa

Process: Natural & Honey

Story: Located in Jimma, Ethiopia, Khalid Saifa's third generation plantation was first established with wild coffee plants from the nearby forest. In this blend, Khalid's beans are balanced by Paulo Teixeira Giordani's Brazilian varientals. Paulo's plantation is known for its speciality lots.

Day 8 – Myanmar Pa-O Villages

Notes: Caramel, Black Tea, Raspberry, Blackcurrant, Honey

Origin: Pinlaung, Myanmar

Roast: Medium (can use circles – 2/5 circles)

Altitude: 1400

Producer: Behind the Leaf

Process: Fully Washed

Story: Behind The Leaf in Myanmar's Shan State is powered by women who have turned hardship into leadership. Single mothers, widows and young professionals now manage farms, roasting, quality control and operations, producing exceptional coffee while building financial independence. Their work at BTL showcases how women are reshaping Myanmar's specialty coffee landscape with skill, resilience and vision.

Day 9 – Peru Alta Montaña

Notes: Dark Chocolate, Pomelo, Brown Sugar

Origin: Chanchamayo, Peru

Roast: Medium (can use circles – 2 circles)

Altitude: 1350 - 1850

Producer: COOP. Central Alta Montaña

Process: Washed

Story: Alta Montaña is produced by smallholder farmers in Chanchamayo's highlands, organised through a young cooperative in Pichanaki. Grown at 1,350–1,850 metres under native shade, the coffee benefits from Peru's warm, humid central-jungle climate. Washed and carefully dried, it showcases classic varieties—Caturra, Typica and Bourbon. Alta Montaña reflects a growing movement in Peru: small producers working collectively to improve quality, sustainability and long-term resilience.

Day 10 – Ethiopia Heirloom

Notes: Toffee, Black Tea, Lychee

Origin: Jimma, Ethiopia

Roast: Medium (can use circles – 2 circles)

Altitude: 2100

Producer: Khalid Shifa

Process: Honey

Story: Khalid Shifa tends coffee on land first planted by his grandfather, who sourced wild varieties from the Choché forest. Rooted in high-altitude soils where endemic coffee thrives, his farm reflects a landscape shaped by elevation, forest cover and tradition. Khalid's intimate knowledge of this terrain guides the careful cultivation he hopes to pass to his children.

Day 11 – El Salvador Himalaya Pineapple

Notes: Pineapple, Cinnamon, Almond

Origin: Apaneca, El Salvador

Roast: Light (can use circles – 1 circle)

Altitude: 1550

Producer: Mauricio Salaverria

Process: Natural

Story: Finca Himalaya's Pineapple Natural is shaped above all by place. On steep, high-altitude slopes layered with clay and volcanic soils, Bourbon cherries dry for 30 days under shade at Divisadero, absorbing the rhythm of the terrain. Mauricio Salaverria's method amplifies what the land already offers, expressing El Salvador's volcanic landscape with striking clarity.

Day 12 – Festive Blend

Notes: Chocolate, Orange, Honeycomb

Origin: Brazil, Ethiopia & Myanmar

Roast: Medium (can use circles – 2 circles)

Altitude: 800 - 2100

Producer: Daterra, Khalid Shifa & Behind the Leaf (can use BTL if too long)

Process: Natural, Honey & Fully Washed

Story: Fabio from Notes Coffee created this blend of three different coffees to bring out flavours of chocolate and orange. It contains beans from smallholders in Myanmar's Pa-O community, Brazil's famous Daterra farm, as well as endemically grown beans from Ethiopia.