

**HAND -
CULTIVATED**



**ROASTED TO
PERFECTION**



WE KNOW COFFEE



Ruiz Galindo Family coffee roasting Hacienda



MANNING LOPEZ - CEO

Enclosed is a glimpse of our 130 year history, our philosophy, care and dedication that goes into crafting our coffee.

We are committed to providing the best quality coffee while ensuring fair wages and sustainable use of the land and water.



ARMANDO RUIZ
GALINDO JR., MANNING
RUIZ LOPEZ &
ARMANDO RUIZ
GALINDO SR.

The history of coffee cultivation and roasting goes back more than 100 years at the **Ruiz Galindo Family Coffee Roasting Hacienda**, one of North America's oldest family owned and operated coffee bean growers.

The story begins in 1888 in the tropical sun of enchanting Veracruz, Mexico where the Ruiz Galindo family has been handcrafting its magical coffee to captivate and inspire the human spirit. The magic is expressed in our refined ultra-premium Arabica coffee, with seductive aromas and layered flavors.





Early Years of Las Animas

The Beginning

The Hacienda estate, established prior to 1888 by Ignacio Vivanco, is located high above the historic port city of Veracruz, the perfect altitude for growing coffee. Blessed by tropical sun and rain, the land's rich, volcanic soil provides the ideal environment for the cultivation of Arabica beans. This natural abundance, combined with the work of skilled growers, and close proximity to shipping access, has made **Veracruz one of the largest coffee-growing region in Mexico.**

In 1936, Antonio Ruiz Galindo purchased this magnificent property, and generations of the Ruiz Galindo family have meticulously maintained the Hacienda and its coffee-growing, milling and roasting operations ever since.

The proven, all-natural coffee-farming techniques used to cultivate the evergreen coffee plants have been refined and perfected over the past 75 years. To this day, coffee beans are handpicked and **gently roasted in small batches** to produce the premium coffees offered by the 1888 Coffee Company.

The 1888 Coffee Company currently **harvests and processes up to 60,000 70kg-sized bags of green coffee annually, with the capacity to meet increased production.** The superbly roasted coffee beans are mountain grown, meticulously prepared, and delivered to you by the 1888 Coffee Company.

Hacienda Las Animas

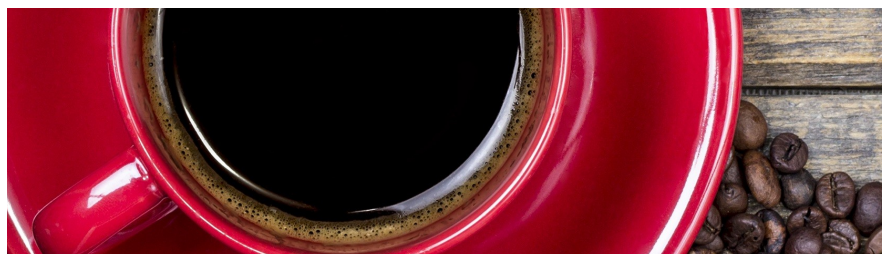
The historic hacienda has been a host to friends, dignitaries and politicians since 1875, and home to generations of the Ruiz Galindo family.

Now the center of the 1888 Coffee Company, the treasured legacy of quality coffee production reverberates within its walls. Though the mill and roasting facility is formally used only for small batch production, the proven, all-natural coffee-farming techniques founded here are employed throughout the operation.

Antonio Ruiz Galindo with King Haile Selassie of Ethiopia.

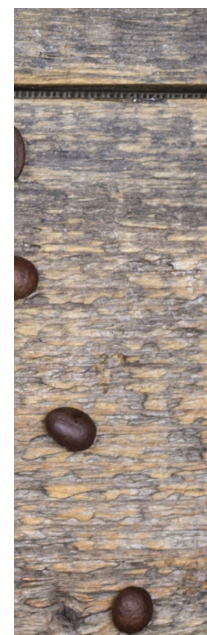


GROWER | ROASTER | PURVEYOR



SPECIALTY COFFEE WITH AN ADVANTAGE

- 90% higher quality than most coffees found in the U.S. market
- Single-sourced, shade grown, hand picked and roasted in Veracruz
- Shipped directly from our farm and delivered within days to guarantee freshness
- Rainforest Alliance Certified™



THE RISE OF SPECIALTY COFFEE

The specialty coffee market is growing and has moved into mass-market channels. Coffee is now a social beverage and consumers enjoy premium branded coffee throughout the day.

According to the Specialty Coffee Association, "Specialty coffees represent 51% of U.S. coffee cups and are considered the highest quality in the world. The retail value of the U.S. coffee market is estimated at \$46 billion dollars, with specialty comprising approximately a 51% volume share but nearly 55% value share."

All of 1888 Coffee Company's beans are grown in Veracruz, Mexico & the surrounding areas.



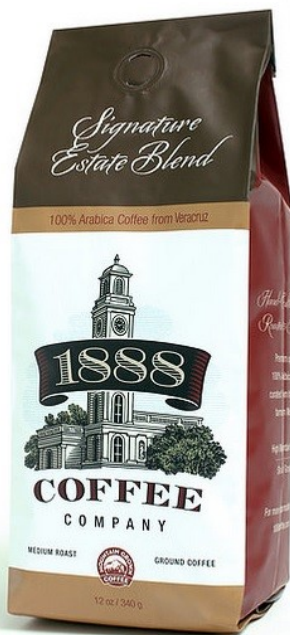
100% Arabica | Medium Roast | Whole Bean

~ Medium body. Toast with dark chocolate, brown sugar & citrus. Well-balanced with bright acidity. ~



100% Arabica | Medium Roast | Whole Bean

~ Medium body. Fresh bread, berries & butter with dark chocolate. Nicely rounded with crisp acidity. ~



100% Arabica | Medium Roast | Ground

~ Medium body. Caramel with almonds and chocolate. Good balance, mild acidity. ~



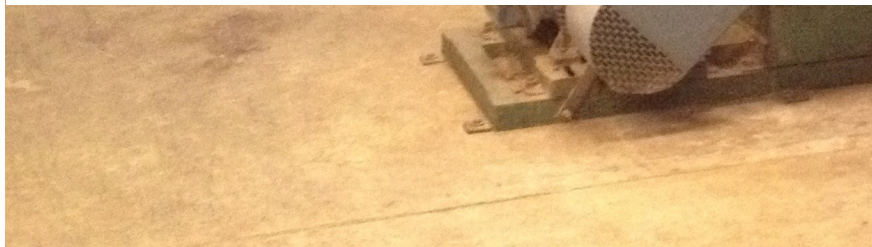
100% Arabica | Medium Roast | Ground

~ Round body. Pan-roasted and nutty with a hint of chocolate. Good balance, soft acidity. ~

PRODUCTION STATISTICS



Over 60 thousand bean bags production capacity per year.



PRODUCTION

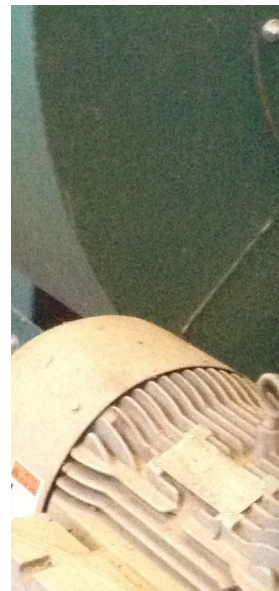
- 1.2 Million acre Finca (or farm)
- 60,000 bags of raw, (known as green) beans per year
- 9 Million pound production capacity
- Specific, single source plots generate extraordinary, select brands
- Blending of surrounding plots allow for distinct and high quality flavors



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CERTIFICATIONS



Rainforest Alliance Certified

An international nonprofit organization that works to conserve biodiversity and promote the rights and well-being of workers, their families and communities. Farms that meet comprehensive standards for sustainability earn the Rainforest Alliance Certified™ seal.



Kosher Certified™

A qualified Rabbi has visited and certified our operations including all 1888 Coffees as Kosher Certified.



Shade Grown on Micro Lots

Our Private Reserve coffee is grown on a micro lot on our farm and meticulously cared for from plant to package. That means every bean purchased will be of the highest quality.



Mountain Grown

All coffee grows in the tropics, but altitude contributes significantly to a coffee's taste profile. Mountainous regions of the Coffee Belt produce the world's truly great arabica coffees.



100% Arabica

Arabica is sensitive to hot and humid conditions, and grows at high altitude. Arabica beans create the highest quality characteristics during roasting.



COFFEE STATIONS



The 1888 Coffee Company has opened its first US coffee location! Open for business on April 2, 2017 in Oakland, CA, adjacent to the picturesque Lake Merritt, it has already served over 100's of customers and has created a buzz within the neighborhood.

1888 Coffee Station at Bacheesos

246 Grand Avenue
Oakland, CA 94610
(510) 338-3598

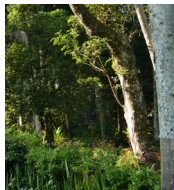
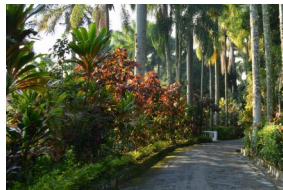
info@1888coffeestations.com
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Facebook: @1888coffeestations

Twitter: @1888CoffeeStatn

Instagram: @1888coffeestation

More Coffee Stations coming soon!



Veracruz is one of the
largest coffee growing
regions in Mexico.



1888 COFFEE BEAN FACTS

Tree varietal: Arabica / Bourbon, Caturra, Catuai, Catimor
Country of Origin: Mexico
Area of Cultivation: Mountain Mesofilos forests, Huatusco Region
Altitude: 3,900 to 4,900 feet / 1,200 to 1,500 masl
Temperature: 72°F / 22°C average
Harvest Period: January to May
Harvest Method: Hand Pick
Processing Method: Wet mill and dry mill.



100% DEDICATION & COMMITMENT

“Our dedication to providing the best quality of coffee to coffee lovers the world over also includes a commitment to our workers. This means doing all we can to help ensure that the workers who earn a living in the coffee fields of Mexico and other countries have access to clean water, housing, and education for themselves and their families.”

Armando Ruiz Galindo



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