



Sales Brochure



We are Nicki and Susanne, Creative Coffee Roasters based on the Isle of Mull, providing a range of artisan coffee roasts, inspired by the coast line and landscape of Mull.

Isle of Mull Coffee is the brainchild of Susanne. Having owned a property on Mull for 22 years and had the opportunity to spend lockdown on Mull the seeds were sown to make our dream a reality.

Loving coffee and experiencing a coffee roasting course, together with the magic of Mull, laid the foundations for our roastery.

And so our journey begins.

Isle of Mull Coffee produce quality, fresh roasted beans from ethically sourced micro farmers who reinvest into their community.

We create irresistible new blends and single origin roasts using recyclable and compostable materials.

Isle of Mull Coffee are responsible producers with minimum impact on the environment. We call it

Coffee Conscience

Isle Of Mull Coffee Trail



Eas Fors

A Mexican Decaff from the Finca La Laja farm in the state of Veracruz where for three generations the Sampieri family has produced quality coffee. They are certified for their sustainable production with the RFA and 4C.

The beans are immersed in water from the glaciers of the highest mountain in Mexico to extract caffeine, allowing the green beans to maintain their flavour. The water passes through a filter to remove the caffeine, then the water is re-used with just the bean profiles it originated with.

Flavour Spicy Chocolate, Lemon

Growing Altitude 1,400–1,900 metres

Arabica Variety
Bourbon and Typia

Body Smooth and Mellow

Acidity Bright, Clean aftertaste

Harvest Period October - April

Milling Process Mountain Water Process



Calgary Bay

We are proud to be amongst the first UK roasters to support the GEA women's project with this Arabica single origin blend. These women rise early to care for family before heading out to the fields.

They plant other flora and fauna alongside the coffee to encourage shade, moisture and micro climates creating a depth of flavour. GEA share innovation and resources to create complexity and quality in a cup.

The attention to detail, community support and the trialling of new ideas that is the GEA driving force is very much our own ethos here on Mull.

Flavour Floral, green grape, herbal

Growing Altitude 1,100–1,650 metres

Arabica Variety
IH90, Catuai, Caturra, Lempira, Bourbon

Body Smooth

Acidity Juicy

Harvest Period January–April

Milling Process Washed, dried on raised beds, on patios and in dryers.



Ben Talla

This single origin organic coffee is grown in a mountainous region with loamy soil and native trees providing shade for the coffee plants. The cooperative grows coffee at a high altitude ensuring a robust, chocolate flavour.

The Organic Certification is a recent bonus for the farmers and profits are ploughed back into the community by providing education on HIV/AIDS, financial management, gender equality, coffee husbandry and certification standards & procedures.

Flavour Earthy, Mexican chocolate

Growing Altitude 1,400–1,600metres

Arabica Variety
Arusha, Blue Mountain

Body Full, syrupy

Acidity Subdued ginger

Harvest Period September

Milling Process Washed, Sun dried

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