



GOOD DOG COFFEE provides state of the art coffee since 2003!



We strongly believe that dogs are a gift to us and they play a vital role in our lives. Just like our K9 friends that protect us, cherish our presence and fulfill our lives, we must do the same for our environment. That is the reason why we specialize in providing the best environmentally friendly coffee we can find.



We only sell 100% organic and shade grown coffee. The method for growing this type of coffee protects the fragile rainforest canopies that support threatened bird and plant populations. We only buy fair-traded coffees from small farm coops because we believe that sustainable development can only emerge from good working conditions and wages.



GOOD DOG COFFEE delivers only the top 1% of the finest coffee in the world!

Our beans are of one of the best, professionally-graded and cupped premium coffees in the world. Unlike other coffee sellers, we give you the year of the crop and the name of the farmer Co-Op behind them, not some meaningless, unsupported adjectives like "top grade" or "fresh".

Find out what the latest buzz is all about. You may want to read the recent articles on the LA Times, the National Geographic magazine, and the BBC News. Several growers have won the top four spots on the coveted Cup of Excellence® Awards in the 2003, 2004 and 2005 competitions.



Bellow is one of the species protected by these environmentally friendly coffee plantations (Shade-Grown) in Puerto Rico. This bird is the *Puerto Rican Tody*, best know as the "San Pedrito" bird. It's only found in the island of Puerto Rico and depends on coffee plantations for its' survival.



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More about our Coffees...

TYPE OF COFFEE	CROP ORIGIN & YEAR	ATTRIBUTES	COFFEE FACTS
<p>Bolivian Primera Extra Shade Grown USDA Organic Coffee</p>	<p>-2007 crop from Colonia Berea (single estate).</p> <p>-Grown at high altitudes of the Bolivian region of Caranavi, depulped and washed using pure Andes glacier-melt water, sun-dried on wooden table tops and hand selected by "Palliris" (Aymara Indian women food graders).</p>	<p>-Because of its sweet, ripe tropical fruit flavor with hints of chocolate, refined acidity, good balance, and no aftertaste, we recommend a <i>City</i> or <i>Vienna</i> roast.</p>	<p>-This coffee is 100% premium, Arabica beans (Typica 80%, Caturra 20%).</p> <p>- These coffee beans are certified by the Smithsonian Migratory Bird Center as "Bird-Friendly®". Also certified by BioLatina (an USDA agent) and certified Fair Trade by FLO International.</p>
<p>Bolivian Cumbre Supremo Shade Coffee Beans</p>	<p>-2007 crop from single farmer at the Bolivian Colonia Calama (single-terroir).</p> <p>-Grown at high altitudes of the Bolivian region of Caranavi, depulped and washed using pure Andes glacier-melt water, sun-dried on wooden table tops and hand selected by "Palliris" (Aymara Indian women food graders).</p>	<p>- Similar to the Bolivian Primera Extra these beans will yield a sweet, ripe tropical fruit flavor with hints of chocolate with the difference of being a more complex flavor with low acidity and no aftertaste. This is why this coffee shouldn't be roasted too dark. We recommend a <i>City</i> or <i>Vienna</i> roast.</p>	<p>-This coffee is 100% specialty, Arabica coffee beans.</p> <p>- These wonderful coffee beans are certified Organic by BioLatina (an USDA agent) and certified Fair Trade by FLO International. Bolivian specialty organic coffee is the current "Hidden Valley" of all specialty coffees.</p>
<p>Decaffeinated Bolivian USDA Organic Shade-grown Coffee</p>	<p>-Beans are depulped and washed using pure Andes glacier-melt water, sun-dried on wooden table tops and hand selected by "Palliris" (Aymara Indian women food graders).</p>	<p>-This coffee is characterized by its delicate sweetness, gentle acidity and round, robust flavor.</p>	<p>- These coffee beans are also certified by the Smithsonian Migratory Bird Center as Bird-Friendly®.</p>
<p>Hacienda Ana Luisa - Puerto Rican Shade-grown Coffee</p>	<p>-Premium shade coffee beans from Hacienda Ana Luisa in the mountains of West-central Puerto Rico.</p> <p>-These beans are exquisitely grown under the shading canopy of native tropical trees.</p>	<p>-This coffee is characterized by their low acidity, a hint of chocolate flavor, and smooth aftertaste.</p>	<p>-Delicate harvesting and processing together with a custom medium roast make this coffee one of the best coffees you will ever drink!</p>

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