

Regalo de Dios

LEARN

FARM

This lot comes to us from Finca un Regalo de Dios, which is located in the Nueva Segovia region of Nicaragua. The 179-acre property rests in the Dipilto-Jalapa mountains, with the majority of the farm (130 acres) being dedicated to producing coffee.

The farm is owned by Luis Alberto, a multiple-time Cup of Excellence winner, who grows several premium varieties of coffee including: Red & Yellow Catuai, Pacamara, Java, Bourbon, and some Hybrids. He produces extremely high quality Washed, Honey, and Natural processed coffees.

PROCESS

At first glance, the Natural Process appears straightforward and simplistic, however producers of specialty coffee must pay careful attention to every detail in order to put forth high quality coffees.

Farmers, and their staff, maintain meticulous standards during harvest to ensure that they are selecting only perfectly ripe cherries in an effort to minimize the potential of defect and maximize profitability. Coffee is then sorted, typically using flotation tanks, before moving on to the drying phase.

For Natural coffees, the drying phase is where fermentation takes place, thus making it the key to this processing method. The manner in which, and length of time that, microorganisms break down the the fruit flesh of the coffee cherry has a tremendous impact on the coffee's flavor profile and cup characteristics.

If coffee dries too quickly it lacks the depth of flavor that excites connoisseurs of specialty of coffee. On the other hand, if coffee dries very slowly, it often takes on overly "boozy" or "barnyard" characteristics.

At Regalo de Dios, Natural Processed coffees are carefully dried over a period of 25 - 30 days, and each lot is checked several times each day to monitor fermentation. Luis Alberto makes sure to use raised beds to dry his Natural processed coffees because they permit constant airflow, allowing coffee to dry evenly and efficiently.

Luis' attention to detail speaks for itself. Natural processed lots from Regalo de Dios are stunningly sweet, pleasantly fruitful, and intriguingly earthy. This lot of Yellow Catuai is no exception; lush tropical flavors meet the acidity of dried fruit finishing with the lingering complexity of high quality cocoa.

CUP PROFILE

Acidity



Body



Sweetness



ORIGIN Nicaragua

REGION Nueva Segovia

ALTITUDE 1350-1800m

PROCESS Natural

VARIETY Yellow Catuai

FARM Finca un Regalo de Dios

PRODUCER Luis Alberto

Regalo de Dios

BREW

This lot from Regalo de Dios offers a variety of vibrant fruit flavors, complemented by the rich earthy qualities one would expect from a high quality natural processed coffee.

Pour over brewing leads to a lively cup with tropical fruit aromatics, the acidity of golden raisin, and the lingering sweetness of raw honey.

AeroPress preparation will yield a full bodied cup with a juicy mouthfeel, the sweetness fresh pineapple. and a rich and complex cocoa finish; cooling to present slight floral qualities.

POUR OVER

- ☉ 22 g Coffee
- ☉ Medium Grind Size
- ☉ 350 g Water at 200-205°F
- ☉ Brew Time ≈ 2:30-3 minutes

PREP

1. Place your brewer, filter, and carafe on a scale
2. Bring a kettle of filtered water to a boil
3. Rinse filter thoroughly; discarding excess water
4. Add 22 grams of ground coffee and gently shake to level

POUR

1. Start a timer, begin brewing by slowly pouring 50 grams of water
2. Use a spoon to make sure that all the coffee is evenly saturated
3. When the timer reaches 0:40, pour until the scale reads 200 grams
4. At 1:20, pour to 350 grams
5. Lift the brewer and wiggle to level the bed, then wait for the water to finish passing through the brew bed before serving

AEROPRESS

- ☉ 20 g Coffee
- ☉ Medium-Fine Grind Size
- ☉ 250 g Water at 205°F
- ☉ Brew Time ≈ 1 min 30 seconds

PREP

1. Place your Aeropress (with a filter) and carafe on a scale
2. Bring a kettle of filtered water to a boil
3. Rinse the brewer and filter thoroughly; discarding excess water
4. Add 20 grams of ground coffee to the brewer and shake to level

POUR

1. Start a timer, and begin brewing by quickly pouring water until the scale reads 250 grams (roughly the top of the #4 marker)
2. Stir vigorously with spoon or flat paddle; breaking up any clumps
3. When the timer reaches 0:30 seal the brewing chamber with the plunger
4. When the timer reaches 1:00, plunge slowly for ≈ 30 seconds



ROTHROCKCOFFEE.COM