

ILLIMANI

BOLIVIA



WHERE THE SUN RISES:

A BRIGHT COFFEE FROM A SPECIAL ORIGIN

You're in for a treat ... Bolivia is a new origin for us at Ruby, and Bolivian specialty coffees are regarded as especially rare. There's just not much available - only around 40,000 bags were produced this season, which is only 1% of neighboring Peru's production. We are feeling pretty lucky to have this small lot from our importing partners at Red Fox, who have been devoted to developing relationships in Bolivia over the past 15 years, despite the difficulty of procuring green coffee there.

Red Fox has been working with communities in the Caranavi region to increase access to specialty markets for the region's smallholder indigenous growers. In the past, these communities have been practically inaccessible due to extreme geography and lack of infrastructure. Production has been low due to coffee tree diseases and changes in the post-harvest entities responsible for processing and export from the region. New roads, and the work of exporters like Red Fox, are bringing coffees from Caranavi back to roasters like us.

The community of Illimani- meaning "Where the sun rises" in the native tongue of the Aymara- is at the base of the second highest peak in all of Bolivia. The Aymara people still reside in the area and besides coffee, their crops include potatoes, quinoa, plantain, and yucca.

Mile-high elevations, warm days, and cool nights are part of the recipe for such high quality and interesting coffee. The small coffee farms are nestled in among the peaks of the Andes and take up between 1 and 8 hectares of land. Coffee is depulped, washed, and left to dry for 15-20 days on raised beds. We found this coffee to be especially elegant among our South American offerings and are excited for you to experience its illuminating glow.

TASTING NOTES

honeycrisp apple
brown sugar
chocolate fudge
pomegranate

COFFEE SPECIFICATIONS

relationship: new, partnered via importer
farm type: cooperative of smallholder farms
processing: washed
region: Caranavi
variety: Catuai, Typica
elevation: 1350-1740 masl

BREWING GUIDELINES

Filter
ratio: 1:16
grind: medium
time: 3-3:30 minutes

Espresso
dose: 18 grams
output: 38-42 grams
time: 28-32 seconds

For more information, guides, and tips, visit rubycoffeeroasters.com

COFFEE INFORMATION SHEET

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