

AGUACATE

COLOMBIA



Covered drying beds at Aguacate.

TASTING NOTES

vanilla
lime zest
green apple
wildflower honey

COFFEE SPECIFICATIONS

relationship: 10 years, partnered through exporter
farm type: collection of small farms
processing: washed, sun-dried
region: Nariño
variety: Caturra
elevation: 1700-2100 masl

BREWING GUIDELINES

Filter
ratio: 1:17
grind: medium-coarse
time: 4 minutes

Espresso
dose: 18 grams
output: 40-42 grams
time: 30-34 seconds

EXCELLENCE IN EXTREME CONDITIONS:

INVESTING IN QUALITY AND STRENGTHENING RELATIONSHIPS

Coffees from the Aguacate collective first gained attention when a coffee labeled Aguacate won the 2005 Cup of Excellence in Colombia. The 30 farmer collective was hit with poor management and coffee leaf rust for a number of years, making it difficult to produce the quantity and quality they were pursuing, and finally, in 2013, with help from Caravela placing a cupping lab and warehouse nearby in Santa Barbara, the first Aguacate coffees made it to the US: right in time for a brand new roastery in Ruby to receive those samples.

We fell in love instantly. Coffees from Aguacate have a special deep fruit sweetness, sparkling acidity, and supreme balance. The quality is the direct result of all 30 farmers working hard on the fine details when picking, processing, and drying.

Aguacate is an almost magical project: tucked into a valley at extreme elevations that hover around 2000 meters, each farmer's plot is managed on steep hills, and surrounded in natural forest. All the coffees are washed at micro wet-mills at each farm, and the only way in and out is through a steep rocky gravel trail to the main road that leads to the dry mill - which are further up the mountain than the coffee growing land.

Five years ago, Jared was able to finally visit the farms and see the process in person. Aguacate was the first coffee Ruby ever purchased, and being able to connect with the producers in person was a major step towards strengthening our relationship. This is the tenth year we've been able to feature this coffee, and it's stunning how pristine the quality and flavor profile is.

For more information, guides, and tips, visit rubycoffee.roasters.com

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COFFEE INFORMATION SHEET

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RUBY

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