

AGUACATE

COLOMBIA



Covered drying beds at Aguacate.

TASTING NOTES

lavender sugar
lemon drop
mango
honey

COFFEE SPECIFICATIONS

relationship: 11 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 Colombia Cup of Excellence. The 30 farmer collective strived to continue producing a high level of quality and quantity but was hit with coffee leaf rust and organizational struggles for a number of years. Latin American exporter Caravela put up a cupping lab and warehouse in nearby Santa Barbara. They worked with the collective to improve leadership and quality and put the members' ideas into practice. Finally, in 2013, 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 the member farmers, now 50, being attuned to the fine details of picking, processing, and drying.

Aguacate is an almost magical project: tucked into a valley at extreme elevations, each farmer's plot is managed on steep hills, and surrounded by 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 even further up the mountain.

In 2016, 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 eleventh year we've been able to feature this coffee, and it continues to stop us in our tracks with stunning clarity, deep sweetness, and the sparkling acidity that we love so much.

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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