

LUZ DIVIA FIERRO CALDERON

COLOMBIA



TASTING NOTES

mango sorbet
candied orange
strawberry
hibiscus

COFFEE SPECIFICATIONS

relationship: 2 years, partnered via Exporter
farm type: estate
processing: washed, 60 hr Fermentation
region: Berlin, Acevedo, Huila
variety: Pink Bourbon
elevation: 1650 masl

BREWING GUIDELINES

Filter

ratio: 1:17
grind: medium
time: 4 minutes

Espresso

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

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

PRESERVING TRADITION AND PURSUING EXCELLENCE:

A GLIMPSE INTO HARD WORK, PASSION, AND VALUES DRIVING THE NEXT GENERATION OF COFFEE FARMERS IN COLOMBIA.

Luz Divia Fierro, also known as Sandy, and her husband Elpidio, also known as Pillo, run the El Meson coffee farm in the vereda, or small community, of Berlin, Huila. The couple inherited the farm from Pillo's father, who is also a coffee producer and continues to farm nearby. They work together as a team but sell their coffee under Sandy's name. Growing up on a coffee farm owned by his family, Pillo learned everything he knows about coffee farming from his father. The couple moved onto the El Meson property about three years ago, where they began building a house and planting coffee trees.

Three years ago, the farm added 26,000 Pink Bourbon trees to their existing 11 acre planting of 20,000 trees. This past growing season was the first year for those new trees to be harvested. In addition to coffee, Sandy and Pillo grow plantains, yucca, and sugar cane to feed their workers and themselves. They also keep four cows for milk. The farm's soil is mostly loam, with some pockets of sand. There is a protected forest reserve on the property, as well as a waterfall, but the farm's landscape is mostly hilly and steep, with some parcels of flatter land.

After the cherry is collected from the fields, Pillo carries out the beneficio, or post-harvest processing in the wet mill, himself. The harvest is put into large tanks filled with water to "float" the coffee and remove any debris or damaged and/or green cherries. The cherry then remains intact for 24 hours. The next day, Pillo de-pulps and ferments the Pink Bourbon beans for another 60 hours in tanks. He then washes the coffee once and puts it out to dry on his rooftop-style dryer for up to 18 days.

Pillo and Sandy are committed to producing high-quality coffee and ensuring their workers are paid well and feel comfortable during their time on the farm. Their dedication to their farm and community represents a younger generation of coffee growers from southern Huila who also honor their family's legacy. We are fortunate to work with them and look forward to the future of El Meson. We found this year's lot to be a shining example of the pink bourbon variety, just as delightfully fruity as the 2023 lot, and are so excited to have this brilliant coffee back on the menu.

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COFFEE INFORMATION SHEET

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