

PICKERS PROJECT

COLOMBIA



Photo Credit: MANOS AL GRANO - manosalgrano.org

TASTING NOTES

raspberry
lemonade
candied grapefruit
dark chocolate

COFFEE SPECIFICATIONS

relationship: new, partnered
via exporter
farm type: cooperative project of
smallholder farms
processing: washed
region: Algeciras, Iquira, Palermo
variety: Castillo, Caturra,
Colombia
elevation: 1510-1850 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

BEYOND THE CUP:

A DIGNIFIED LIVELIHOOD FOR FARMWORKER

Here at Ruby, we believe in celebrating the producers who are central to creating the coffees you find on our menu. From the first seed planted at origin, to the cup you are drinking at home, everyone who plays a role is necessary and important. Somewhere near the beginning of that chain is the picker. In many countries, Colombia included, pickers are often migrant workers who aren't officially "employed", work in hazardous conditions without access to health-care, and are paid very little, by the volume or weight of cherries that they pick, largely because the farmers themselves are in similar situations. The cycle of poverty is hard, even impossible, to break out of for pickers and their families.

Azahar Coffee Company is one of the exporters we love working with in Colombia- they have always been committed to transparency, as well as quality, and are invested in those who labor to produce the coffee that they source. Azahar started a pilot program in 2017 with the goal to provide a more dignified work environment for pickers, offering training, childcare when needed, and greater security for workers. In 2021, they established the nonprofit Manos al Grano to make the program more all-encompassing, offering full-time work with legal consistent payment, healthcare benefits, and training. 2022 saw the first official lots from "The Pickers Project" or "Proyecto Recolectores". The program is currently serving 57 pickers, with 50 individual farms participating.

What's more, the coffee itself is phenomenal and reflective of the extra care of the pickers and training provided by Azahar. The coffees forming this lot were grown across several farms in the agriculturally rich eastern foothills of Huila. The coffee undergoes fermentation for 60 hours over 5 days and is fully washed before drying. This coffee is vibrant, full of bright fruits like raspberry and delightful citrus acidity, with a smooth body and chocolatey backbone. This coffee occupies a special place on our menu, showcasing ethics in coffee and a beautiful product. We are excited to share it with Ruby customers. We humbly look forward to everything to come from Azahar and The Pickers Project.

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COFFEE INFORMATION SHEET

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