

CERRO LA CRUZ

COSTA RICA



Coffee trees under a shade canopy.

TASTING NOTES

mango
passionfruit
honey
toffee

COFFEE SPECIFICATIONS

relationship: 7 years, direct to farm
lot: El Mango
farm type: estate
processing: fully washed
region: San Marcos, Tarrazu
variety: Caturra
elevation: 1600-1900 masl

BREWING GUIDELINES

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

Espresso
dose: 18 grams
output: 38-40 grams
time: 28-30 seconds

BUILD IT YOURSELF:

TAKING A CHANCE AT TAKING THE REIGNS

Rolando Esquivel Bararantes and his family are tucked along the Tarrazu mountains in an area that is absolutely beautiful to visit. The climate is warm, yet crisp and the layers of fog ebb and flow as the nighttime temps dip down and the daytime temps creep back up. When the local co-op mill wasn't allowing as many individual lots to pursue the level of excellence they strove for, the family built their own mill. They've invested heavily in raised beds, and utilize their own pulping station to separate lots and push experiments.

In 2016, Jared was able to travel to the farm and make a strong personal connection. These coffees had long been his favorites from the region, and Ruby was able to be the first US roaster to visit Cerro La Cruz and be able to buy coffee from the new project, operating off their own mill and equipment.

This type of risk - assuming the financial burden of a new processing facility - rings oddly familiar for Ruby, mirroring our own journey starting a roastery in Central Wisconsin. We're absolutely thrilled to be able to partner with Rolando and his family on this coffee and future endeavors as well.

Ruby works directly with the Barantes family to negotiate pricing, sourcing lots, and coordinating exporting efforts. The commitment to our partnership gives both Ruby and the Barantes family consistency and clarity, year after year, into what the cost of production is now that processing is handled in house, and what fair prices for their coffees actually are. This year, for the first time, we're delighted to offer a Ruby Specific of Cerro La Cruz on our menu.

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

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YOUR BREWING NOTES:

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COFFEE INFORMATION SHEET

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RUBY

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