CERRO LA CRUZ





Coffee trees under a shade canopy.

TASTING NOTES

mango passionfruit honev

toffee

COFFEE SPECIFICATIONS

relationship: 7 years, direct to farm

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.vWhen the local co-op mill wasn't allowing as many individual lots tovpursue the level of excellence they strove for, the family builtvtheir 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.

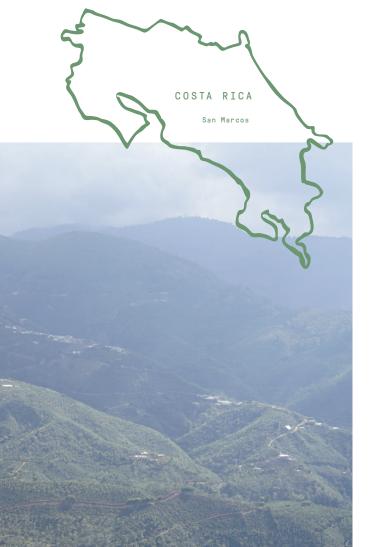
Ruby works directly with the Barantes family to negotiate pricing, sourcing lots, and coordinating exporting efforts. The commitment to our partnership gives both Ruby and the Barantes family consistency and clarity, year after year, into what the cost of production is now that processing is handled 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

COFFEE INFORMATION SHEET

CERRO LA CRUZ

COSTA RICA



COFFEE SPECIFICATIONS

relationship: 7 years, direct to farm

processing: fully washed

region: San Marcos, Tarrazu

variety: Caturra

elevation: 1600-1900 masl

OUR BREWING	NOTES:		

TASTING NOTES

mango

passionfruit

honey toffee

BREWING GUIDELINES

Filter

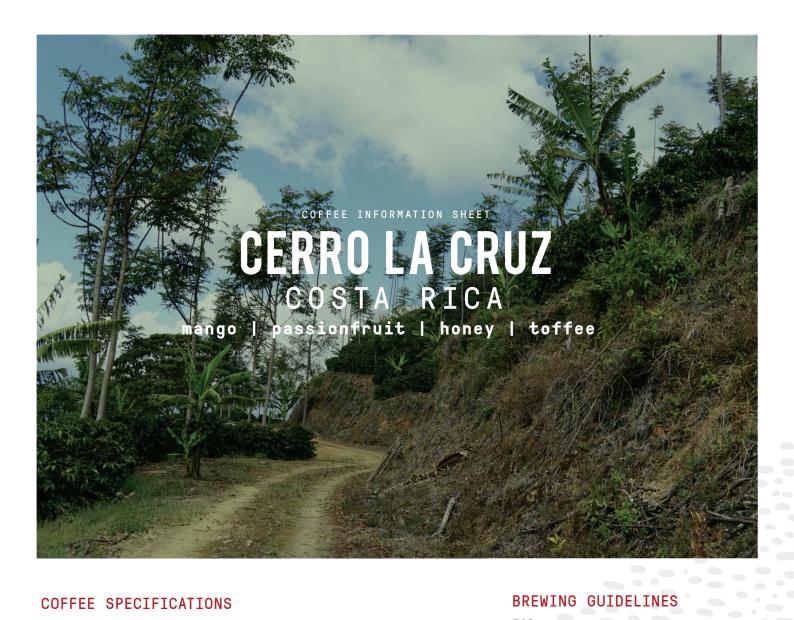
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COFFEE SPECIFICATIONS

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

Filter

ratio: 1:17

grind: medium-coarse

time: 4 minutes English

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



RUBY

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