

RUBY

COLORFUL COFFEES

WISCONSIN, USA

EST. 2013

Coffee Specifications

Region: Sandoná, Nariño

Elevation: 1700-2100 meters

Varieties: Caturra

Processing: washed, sun-dried

Taste notes: cherry, milk
chocolate, honey, pear

Decaf process: ethyl acetate, from
sugarcane

DECAF COLOMBIA AGUACATE

Sourcing the best decaf.

Building on relationships to find better coffees.



El Aguacate is a long story of dedication to success. After winning the 2005 Colombia Cup of Excellence, the winning "farm" was revealed to be a blend from 19 small producers submitted a coffee that had never been cupped before. After a few years combatting rust and sorting out organization issues, there was a cupping lab and warehouse established nearby, and the coffee was officiall launched in 2013. Ruby has been buying coffee from Aguacate since 2014, and this year decided to decaffeinate this amazing coffee in our efforts to offer only the best decaf.



Brewing Guidelines

We find Decaf Aguacate extremely sweet, and responds well to longer brew times

Filter: 1:16 ratio, 4-4.5 minute brews, medium grind

Espresso: 18g in, 38-40 out, 28-32 seconds



This lot was decaffeinated through the ethyl acetate process. In this process, ethyl acetate is produced using fermented sugarcane — this solvent appears naturally as an ester in wines, and is used to filter the caffeine out of coffee. We've been loving the way that this process allows the beautiful dynamic flavor profile of Aguacate to come thorough, and how little this decaffeination process imparts flavors into the coffee.