

ORGANIC EL HIGO

PERU



TASTING NOTES

dark chocolate
cherry
sweet almond
caramel

COFFEE SPECIFICATIONS

relationship: new, partnered via exporter
farm type: small Family Owned Farm
processing: fully washed, 36 hour dry fermentation
region: El Huabo, San Ignacio
variety: Catimor, Caturra, Bourbon
elevation: 1800 masl

BREWING GUIDELINES

Filter

ratio: 1:16
grind: medium
time: 3-3:30 min

Espresso

dose: 18 grams
output: 38-42 grams
time: 28-32 seconds

FARMING WITH A PURPOSE

GROWING COFFEE SUSTAINABLY FOR THE ENVIRONMENT AND FAMILY

Rosa Merino Neira's farm sits in the Peruvian Andes just outside of the nearby town El Huabo. Here, the soil is loose, sandy and filled with volcanic loam, creating a nutrient rich environment for growing coffee trees. Harvesting of the ripe cherries is done by hand from May through September, with the bulk of the harvest happening in August and September. After harvest, the coffee is fully washed and dry fermented for 36 hours, then sun dried for 15-20 days.

The town of El Huabo produces mainly microlots, and is located just outside of one of the largest coffee producing cities in the country, San Ignacio. Most of the farmers in this area follow organic farming practices which are deeply ingrained in their cultural connection to the land. Despite the challenges of farming coffee in such remote highland areas, El Huabo produces some of the highest quality coffees Peru has to offer.

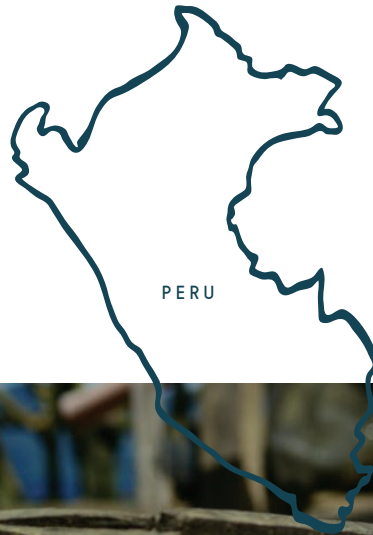
Rosa is a third generation coffee farmer and has owned her farm for 10 years, where she also grows plantains, corn, and root vegetables. It's evident that Sra Neira is proud of these two things: her farm and her family. Her future ambitions include enhancing her farm with new coffee varieties to improve the final cup and getting an education for her children. She chooses to grow coffee because of its profitability which allows her to provide for her family.

We've received and tasted many samples from our exporter in Peru for this year and this Organic El Higo was our favorite. We hope you enjoy its complexity and notice subtle tasting notes of the fruit it's named after: the Fig.



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

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COFFEE INFORMATION SHEET

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