

ORGANIC TOMORROW

SEASONAL PROJECT



TASTING NOTES

toffee
apple crisp
peanut butter
dark chocolate

COFFEE SPECIFICATIONS

profile: A seasonal single origin lot from certified organic co-ops and farms.
coffee: Mexico Triunfo Verde

BREWING GUIDELINES

Filter
ratio: 1:16
grind: medium
time: 3-4 minutes

Espresso
dose: 18 grams
output: 36-42 grams
time: 28-32 seconds

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

LOOKING TO THE FUTURE:

WORKING WITH FARMERS TO STRENGTHEN COMMITMENT

The Tomorrow River flows just a few yards from Ruby's Nelsonville headquarters and roastery. Though it maybe slight on a map, the Tomorrow River is the center of Nelsonville, carrying momentum across Central Wisconsin and through our town.

The Tomorrow Seasonal Project is designed to work the same way. Though it may just be one small project, we hope it carries momentum for developing farmers across generations. One major hurdle for coffee farmers transitioning to specialty coffee farming is finding a buyer for their new coffee quality.

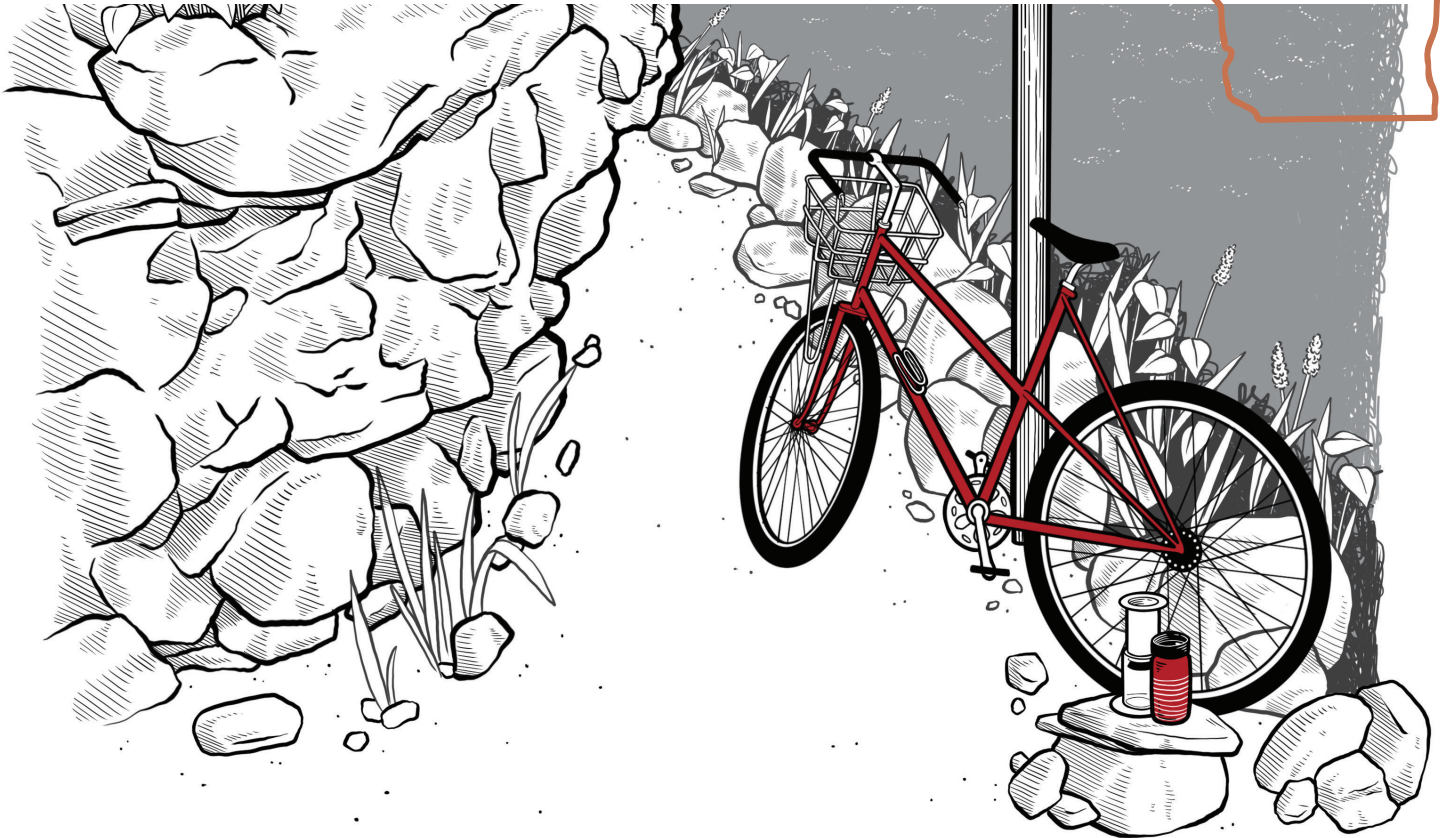
A lot of these coffees end up purchased at lower prices destined to be included in a blend. The Tomorrow Seasonal Project is designed to target standout coffees from farmers in transition and feature them as single origin releases. When we realized most of these coffees came from certified organic farms, we decided to make the project a permanently certified organic offering.

The Triunfo Verde Cooperative was founded in the year 2000 by smallholder producers who live harmoniously within the Reserva de la Biósfera Triunfo Verde in the state of Chiapas. The nucleus of this natural reserve is a protected ecosystem allowing only for native flora and fauna. The buffer zone of the preserve permits agricultural practices only as long as they are symbiotic with the native environment. The cooperative now has 447 active members who grow primarily organically certified coffee under native shade trees.

This lot mix comes to us more specifically from the town of Jaltenango. Cherry is picked at peak ripeness, depulped and fermented for 16 hours. The beans are then washed with clean water and set on patios to dry for 6-7 days. We love the layered sweetness of this coffee and surprising acidity, and are proud to be able to offer it as one of our Tomorrow Project coffees!

ORGANIC TOMORROW

SEASONAL PROJECT



COFFEE SPECIFICATIONS

profile: A seasonal single origin lot from certified organic co-ops and farms.

coffee: Mexico Triunfo Verde

description: Highlighting microlot selections from a group of new, developing coffee farmers located in Chiapas, Mexico.

YOUR BREWING NOTES:

TASTING NOTES

toffee
apple crisp
peanut butter
dark chocolate

BREWING GUIDELINES

Filter

ratio: 1:16
grind: medium
time: 3-4 minutes

Espresso

dose: 18 grams
output: 36-42 grams
time: 28-32 seconds

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