

PORTAGE

SEASONAL BLEND



TASTING NOTES

fudge
raisin
praline
cocoa powder

COFFEE SPECIFICATIONS

profile: A seasonal blend that showcases deep, rich flavors, heavy body, and round, heavy sweetness.

BREWING GUIDELINES

Filter

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

Espresso

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

BRIDGING THE GAP:

CONNECTING PEOPLE AND COFFEE BACK TO THE SOURCE

The word portage refers to the labor of carrying or transporting in general, but is used more frequently to describe the carrying of boats and items overland between one body of water to another or around an obstacle. The bridging of gaps, sometimes through uncharted territory, is something we want to celebrate.

In our business, Ruby works to build connections. We are often faced with the exciting challenge of throwing it all on our shoulders and blazing our own trail along the way. From a flavor standpoint for this blend, we have sourced coffees and developed a roast profile that emphasizes comfort and sweetness.

“Accessibility” is a word we use often, from how we roast to how we communicate about brewing. Like Creamery, Portage will perform well across all brewing applications as a versatile blend, including both drip and espresso. The flavor profiles focuses more chocolate and malty flavors over brighter acidity and citrus flavors.

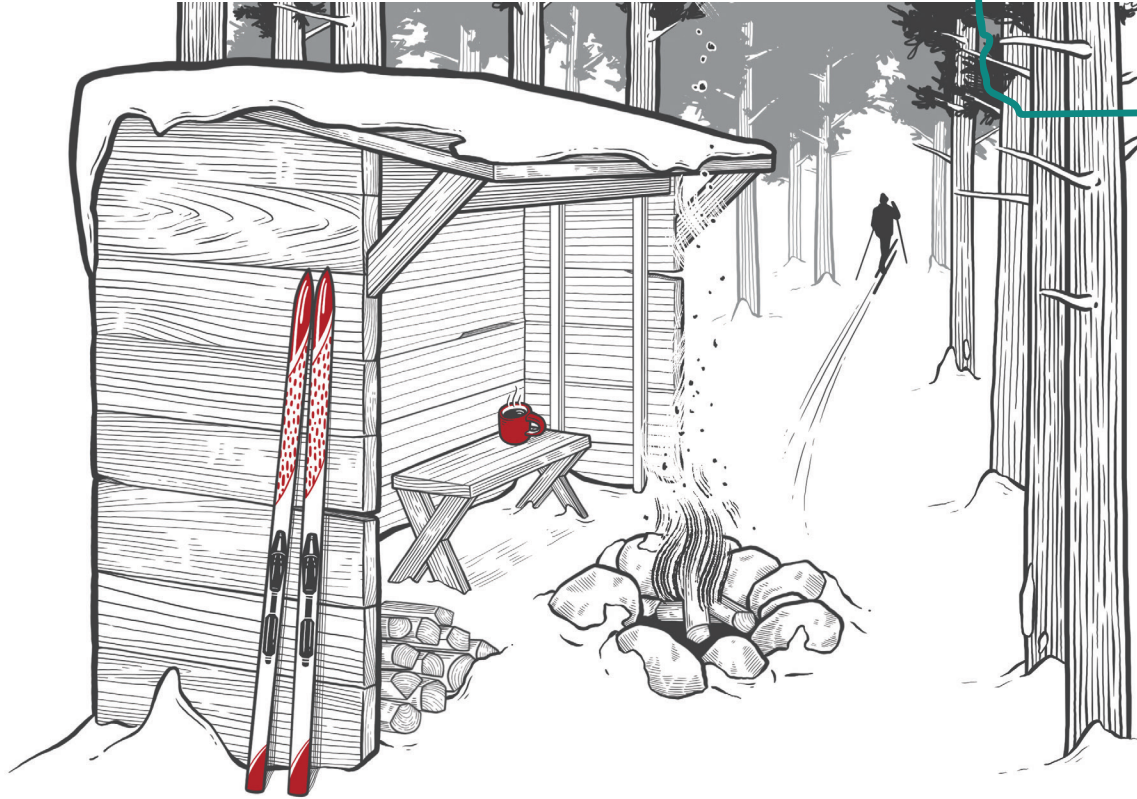
Portage is based around coffees from the Carmo group in Brazil, who work with small farms to elevate coffee quality and showcase the beautiful specialty coffees that come from Brazil.

Though the components of Portage will rotate seasonally to reflect fresh arrivals, the goal always stays the same: to find new ways to connect over coffee.

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

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COFFEE SPECIFICATIONS

profile: A seasonal blend that showcases deep, rich flavors, heavy body, and round, heavy sweetness for both espresso and brewed coffee.

YOUR BREWING NOTES:

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