

DIVINO NIÑO

FOUNDATIONAL OFFERING



COUNTRY	COLOMBIA
REGION	SUAZA, HUILA
ELEVATION	1,300 - 1,700 MASL
VARIETY	CATURRA, COLOMBIA, CASTILLO
PROCESSING	WASHED
HARVEST SEASON	JULY-OCTOBER 2018

Over the past three years, the Passenger green buying team has spent a relatively significant amount of time in Colombia, having made on average three to four trips a year. The majority of that time has been in southern Huila. Huila is one of Colombia's 32 Departments, which are not too dissimilar in political structure and general appearance to our states. Of these 32 departments 19 produce coffee: Antioquia, Boyacá, Caldas, Cauca, Cesar, Caquetá, Casanare, Cundinamarca, Guajira, Huila, Magdalena, Meta, Nariño, Norte de Santander, Quindío, Risaralda, Santander, Tolima, and Valle. Of these 19 Cauca, Nariño, Tolima, and Huila are arguably the most famous for producing top quality specialty coffee.

Three years ago Passenger made a decision to focus our Colombian sourcing primarily in Huila - specifically Southern Huila. As such, when our green buying team first conceived the idea of a "Foundational Offering" Menu, comprised of core relationships that would be available year-round as single origin coffees with those same coffees also utilized in our blends, this region was a clear "must be involved." Thanks to the help of our good friend Kyle Bellinger of Osito coffee, a vertically integrated Colombian export/import company, we were able to identify a group of producers that checked all the boxes: these producers were interested in partnering with a long-term buyer, they were interested in producing top quality coffees, and they were in a region capable of producing stellar coffees.

Our Divino Niño Foundational Lot is actually comprised of coffees from two small producer groups: Divino Niño and ASOCAFOR. The Divino Niño association has a self-imposed limit of 25 members that are allowed to be a part of the group at any given time. ASOCAFOR is officially only six members, three of which have contributed to this lot. ASOCAFOR is young and motivated, producing 100% organic coffee. Both groups are centered around the hamlet Divino Niño in Suaza, Huila.

The producers who contribute to this lot are paid fixed prices - as opposed to prices that fluctuate with the Commodities Market, as is typical in Colombia. Producers who delivered coffees that hit certain physical characteristics (they had to be between .48 and .58 water activity, between 10% and 10.8% moisture content, and possess a yield factor of 90 or less) along with a certain cup quality (a score of 86+) were paid 1,400,000 Colombian Pesos per carga (125kg) of coffee in parchment (parchment is a protective husk that is removed just before shipping). At the time of my writing this informational sheet (January 7th, 2019) the price being paid to farmers for Fair Trade Certified coffees in Colombia is 757,500 Colombian Pesos per carga.

This lot arrived in the States during the second week of December 2018 and was placed in deep freeze storage the fourth week of the same month.

IN THE CUP

Divino Niño is a lively coffee on the nose, presenting aromas ranging from cherry and plum to marzipan and caramel. The cup is deeply sweet with a cooked fruit character and browning sugar-like sweetness.

THE TAKEAWAY

This coffee is comprised of lots delivered by producers who belong to two small associations: Divino Niño and ASOCAFOR. Both associations are centered around the Hamlet of Divino Niño in Suaza, Colombia. The coffees that comprise this single origin blend must meet rigorous physical characteristics and cup quality, but the producers are paid a healthy premium to encourage this level of quality production.