

MAY 2021



ARISTIDES GUARNIZO – ROSADO



TWO LARGER LOTS OF COFFEE WERE CREATED from the selection offered by Aristides Guarnizo this year. We make our selections based on taste profile. The result of this process was a tropical, medium bodied coffee we released in March 2021, and an intriguing second lot we are releasing just in time for summer. This lot is a blend of three varieties: Castillo, var. Colombia, and Bourbon Rosado (Pink Bourbon).

Aristides uses a unique agricultural approach on his farm which supports soil health. Compost tea is made and then diluted and applied to the farm's plants. This tea contributes biology to the coffee plants while also nourishing the plant itself. The tea and fermentation both function as an anaerobic system which supports the unique, vibrant flavor profile of the coffee.

In cupping this fruit-forward Rosado blend, we experienced a distinctly different flavor profile than the tropical, heavier texture qualities of our March release. We theorized there may have been a slightly different fermentation process and reached out to Aristides for more information. There were some translation barriers in our conversation — but ultimately, we learned there were two main influences during processing: temperature and time. The Rosado blend was processed at a cooler temperature, in the evening, and for a shorter time overall than the first lot. So much for theories!

Rosado's bright and floral profile is perfect for summer. We tasted notes of raspberry lime and crisp white wine, which pairs well with granola, scones, or a homemade biscuit and jam.



WORDS: Andrew Timko

PHOTOS: Andrew Timko

ABOVE: The Bourbon Rosado variety is named for the pink tint of its ripe cherries.

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COUNTRY:	Colombia
PRODUCER:	Aristides Guarnizo
REGION:	Tarqui, Huila
ALTITUDE:	1800 MASL
PROCESS:	Washed, Anaerobic Fermentation
HARVEST:	April – June 2020
VARIETIES:	Bourbon Rosado (30%) Castillo (30%) var. Colombia (40%)
SOURCING PARTNERS:	Aristides Guarnizo (Farmer) Fairfield Trading (Exporter) CCS (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 17
ESPRESSO RATIO:	1: 2.5
WE TASTE:	raspberry lime, florals, crisp white wine

