

MAY 2022



EL BOSQUE BLEND



THE BLUEPRINT COFFEE BOUTIQUE SERIES

is a selection of the finest and most unique offerings from our partners around the globe. The Boutique Series features special varieties, distinct processing methods, and prestigious origin farms. Because of their unique qualities, these offerings are available in limited releases. It's a one-of-a-kind flavor experience our team has selected to showcase all the things we love most about coffee.

This second release in the Boutique Series comes from Hacienda El Obraje, a family-owned farm located high in the mountains of Colombia and operated by Pablo Andres Guerrero. Guerrero is known to be a very dedicated and intentional farmer — experimenting with different coffee varieties and processing methods to develop flavors that grabbed our attention (and that of our partners at Ally Coffee).

El Bosque Blend results from a series of extremely creative techniques, borrowing from several methodologies of coffee processing: including elements of anaerobic, anaerobic honey, and washed process. First, the coffee cherries are fermented for 40 hours in sealed tanks, providing an anaerobic environment to break down the sugars. The cherries are then pulped and dry fermented for another 40 hours in sealed GrainPro bags, before being washed and dried for 20-25 days. This novel process, which could be considered something of a double anaerobic washed coffee, defies any one conventional label and creates luscious, complex flavors.

Enjoy the fruits of creativity and bold experimentation in this delightful Colombian coffee. Anticipate a bright and floral cup with notes of orange, grapefruit, and stone fruit.



PHOTOS: Ally Coffee

ABOVE: Hacienda El Obraje is a sprawling estate in Columbia, covering nearly 100 hectares.

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COUNTRY:	Colombia
PRODUCER:	Pablo Andres Guerrero
REGION:	Nariño
ALTITUDE:	2200 MASL
PROCESS:	Anaerobic Washed
HARVEST:	May – August 2021
VARIETIES:	Caturra, Castillo, Yellow Bourbon
SOURCING PARTNER:	Ally Coffee (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1:17
ESPRESSO RATIO:	1:2.5
WE TASTE:	stone fruit, pink Starburst, orange, florals, grapefruit, brown spice, caramelized

BODY ● ●
SWEET ● ●
BRIGHT ● ● ●



ABOVE: Coffee covered in mucilage coming out of the depulper. Notice the cleanliness of the holding tanks...evidence of intentionality.