

DECEMBER 2022



EL DIAMANTÉ



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.

The newest release comes from Finca El Diamanté, a family-owned farm located in the mountains of Colombia. The farm is operated by Diego Campos and his wife, Derlin. In 2021, Diego became the first Colombian and the first seed-to-cup farmer to win the World Barista Championship, crediting his experience as a farm owner and manager for his success. We met Diego during our search for natural process coffees from Colombia when he hopped on a video call to translate for his father-in-law Elias Roa Parra, owner of Finca Tamana and a longtime Blueprint partner.

Although Elias did not produce natural process coffee, Diego and Derlin had recently begun experimenting with natural processing at El Diamanté. They jumped on the opportunity to bring us this new offering, and a new connection was made. After being harvested, the coffee cherries are fermented for 48 hours in sealed tanks, providing an anaerobic environment to accelerate fermentation and break down sugars from the ripe cherries. The natural anaerobic process intensifies flavors, producing a syrupy, heavy-bodied coffee.

El Diamanté embodies the signature richness of Colombian coffee, which is only heightened by its superior processing. Anticipate bold notes of chocolate, black cherry, and cherry kirsch, with hints of brown spice.



WORDS: Mike Marquard

PHOTOS: Diego Campos

ABOVE: Finca El Diamanté is a family-owned farm in Colombia operated by Diego Campos and his wife, Derlin.

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COUNTRY:	Colombia
PRODUCER:	Diego Campos
REGION:	La Plata, Huila
ALTITUDE:	1950 MASL
PROCESS:	Natural Anaerobic
HARVEST:	November - December 2021
VARIETIES:	Variedad Colombia
SOURCING PARTNERS:	Osito (importer) Diego Campos (farmer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16.5
ESPRESSO RATIO:	1: 2.25
WE TASTE:	chocolate, black cherry, cherry kirsch, brown spice

BODY ● ● ●
SWEET ● ● ●
BRIGHT ● ●



ABOVE: Coffee cherries are picked by hand before processing.