



THE SNOBBY COLLECTIVE

APRIL 2020

THE PRODUCER

Diofanor Ruiz has a long history in coffee, working as a farm administrator for 20 years before moving on to manage his family farm 18 years ago. When Cofinet first met Diofanor, all his coffee was sold into the commercial market, regardless of the good quality lots he was already producing. After taking over his family farm his vision was to create a biodynamic farm with minimal chemical intervention. His commitment to this long process, approximately 15 years has been rewarded with rich diversity of plant life and encourages local fauna. This in turn helps develop and maintain a sustainable ecosystem that has resulted in Diofanor not using pesticides or herbicides since 2014.

Scan here for more on Diofanor and Finca La Divisa



INSIGHT



UNDERSTANDING

FRIENDSHIPS AND FAMILY

Recognised by Cofinet for his quality, Diofanor Ruiz has become one of their star producers. After undertaking an internship with Cofinet to learn how to process coffees. His attention to detail, hard work and innovation have lead him to start developing his own processing methods to see just how far boundaries can be pushed and how good his coffee can be. So much so that Cofinet say "he's producing better results than we do". It then comes as no surprise then, when 4th generation Coffee farmers Carlos and Felipe of Cofinet purchased their first farm "Jarden del Eden" they approached Diofanor with an offer to manage it for them. (The other farms are owned by their parents Jairo and Luz Helena) As the managing of the Ruiz family farm, Finca La Divisa and Diofanor's ambitions keep his days full, the Ruiz family connection endures at Jardin del Eden with the appointment of Diofanor's son, Christian Ruiz as farm manager.

CHANGE

THE PROCESS – NATURAL

Natural processed (otherwise known as dry processed) is a processing technique that originated in Ethiopia. Known for their stereotypical bright funky and full flavour, naturals start out the same as any other process, with the picking of a ripe cherry containing 2 seeds (coffee beans), they are then laid out to dry without being pulped (removed from the cherry) and subsequent processing of a washed or honey processed coffee. The fermentation process takes place with the skin and the flesh of the coffee cherry still in tact, resulting in the encased beans absorbing more of the sweetness and sugar of the cherry. Some benefits of naturally processed coffees is they require less infrastructure, as they don't require a pulper or electricity to run machinery. Producers don't have to consider water usage or the environmental impact as waste water that would be associated with washed processing, which can impact water quality if not managed correctly. However, natural processed coffees aren't without their challenges and considerations for producers. In countries such as Rwanda and Burundi, natural (and honey processed) coffees were previously prohibited for reasons including quality (perceived lower grade) and the risks associated with this type of processing. Risks include spoilage from mold or rot caused in part by weather conditions.

TASTING NOTES

Country: Colombia
Region: Buenavista, Quindio
Producer: Diofanor Ruiz
Farm: Finca La Divisa
Varietal: Castillo
Altitude: 1600-2000 M.A.S.L
Process: Natural
Flavour notes: Dark chocolate
Red fruits
Green spices
Body: Sweet and juicy

Scan here for some more about the variety, Castillo.



RECIPE

Recommended method: Pour over

Chemex or V60

Dose: 15g ground coffee
Water: 250g :

THANKS

Prima Roastery
www.primaroastery.co.nz
Cofinet
www.cofinet.com.au



THE SNOBBY COLLECTIVE

www.thesnobbycollective.co.nz