

# Ritual Coffee Roasters

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## COFFEE BEANS 7

### Los Idolos Decaf, Colombia

taking its name from nearby burial sites of a pre-colombian culture, los idolos is a blend of coffees from grupo asociativo san agustin los cauchos, in the huila department of colombia. in an effort to create a decaf that matches the caliber of our regular offerings, we pre-selected coffees with a bright and sweet profile before they are sent to be decaffeinated. at the descafeol plant in manizales, the caffeine is removed using naturally occurring ethyl acetate derived from sugar cane. you'll find ethyl acetate in green coffee as well as various fruits, and it is the most common ester in wine. the resulting coffee is intensely sweet and fruited both in aroma and flavor. bananas foster and initial berry fragrance only hints at the cherry-chocolate cake in the cup.

#### AVAILABLE OPTIONS

- Whole Bean (12 Oz.): \$15.95
- Whole Bean (1 Lb.): \$21.25

### Colombian Microlots

el renacer is not exactly a new coffee to ritual, though this will be the first time that this coffee will stand on its own. hector and fabio artunduaga own the neighboring farm to our most productive producer in colombia, omar viveros. for the last couple of years, they've been combining their coffee with omar's under the name, miraflores. with this most recent harvest, we have sought to give the artunduaga brothers their due recognition by offering coffee solely from their 6 hectare farm, el renacer, located at 1650 meters above sea level. these caturra variety coffee cherries are harvested by hand and then pulped and fermented at the nearby house. the artunduaga's are experimenting with drying the coffee initially on tables in the shade. after a few days of shaded pre-drying, the coffees are moved to larger solar dryers to complete the process. sugary and bright, with flavors of watermelon, cherry cola and brown sugar.

#### AVAILABLE OPTIONS

- Whole Bean (12 Oz.): \$20.95
- Whole Bean (8 Oz.): \$14.00

### Poor Baby Seasonal Espresso

whether youre stuck in summer school, watching the clock at the office, or lost in san francisco fog, poor baby is our summer sympathy vote for every minute not spent having fun in the sun. with that in mind, weve created a juicy, refreshing espresso from three fresh central american coffees that exhibit flavors that shine no matter where you are.

#### AVAILABLE OPTIONS

- Whole Bean (12 Oz.): \$15.95
- Whole Bean (1 Lb.): \$21.25

### Sweet Tooth El Naranjo: Cumbrita, El Salvador

this months sweet tooth is from a section of the el naranjo farm called cumbrita. el naranjo is owned by the milla sisters, amada and maria, and located outside of the town of apaneca in the ahuchapan region of el salvador. el naranjo was brought to our attention by emilio lopez of el manzano, who is responsible for processing this coffee. this bourbon variety coffee grows at 1550 masl before being harvested and transported to el manzano where it is pulped and mechanically washed under the meticulous care of mr. lopez. this coffee is bright, creamy and sweet, with flavors of lady alice apple, a peach core balance of fruit and bitter.

#### AVAILABLE OPTIONS

- Whole Bean (12 Oz.): \$17.95
- Whole Bean (1 Lb.): \$23.95

### Hunapu, Guatemala

outside the town of ciudad vieja, guatemala on the slopes the agua, fuego and acatenango volcanoes, a group of small producers compiled these bourbon coffee cherries on their various small farms, 1500 to 1800 meters above sea level. bringing the cherries to beneficio bella vista, renowned miller luis pedro zelaya processed the coffee in the traditional washed manner, pulping the skin of the coffee cherry off before subjecting it to a 24-hour fermentation process to deteriorate the clinging sugars off of the seed, and finally sun-drying the coffee on patios. flavors of hibiscus, raspberry with a juicy, bing cherry finish.

#### AVAILABLE OPTIONS

- Whole Bean (12 Oz.): \$14.25
- Whole Bean (1 Lb.): \$19.25

## Los Horizontes, Costa Rica

we first met marielos and her dog coda last year on the way down the mountain to los crestones. shes the smallest contributing member to the los crestones micro mill, both in volume and in stature, but the location of her farm peaked our interest as los horizontes is located just down the hill from grace calederon jimenezs el alto. marielos grows catuai at elevations near 1800 masl and the sweetness and intensity of this coffee comes through in the cup. as a contributing member the the los crestones mill, the coffee is processed in a new aquapulper before being dried on raised beds. bright and sugary, with flavors of lemon cookie, vanilla custard and pink grapefruit.

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## Sweet Tooth

as a roaster that is committed to promoting our producers and bringing them out of anonymity, single origin espresso has always been important to us. whats more, the best shots of espresso weve ever had have been single origindynamic, sweet, and complex. they are balanced and complete all by themselves. throughout the year, we will be showcasing eight to twelve single producers under the name sweet tooth, in homage to our original sweet tooth blend, an anti-blend that explicitly showcased the producers whose coffees comprised it. sweet tooth will be a rotating single origin on which weve put our stamp of approval as a great shot of espresso.

### AVAILABLE OPTIONS

Whole Bean (12 Oz.):

\$17.95

Whole Bean (1 Lb.): \$23.95

### AVAILABLE OPTIONS

Whole Bean (12 Oz.):

\$17.95

Whole Bean (1 Lb.): \$23.95