

Hello and welcome to this month's coffee subscription, which is a coffee called Aquiares Estate Entre Rios, natural processed.

Before I begin, you may notice that the vessel I'm drinking from, my mug, is a little bit different today. It follows on from some of the chat we've been having with our coffee club members about our favorite mugs. I'm probably revealing a little bit too much here, but this is my favorite coffee drinking mug here. If you're interested in our coffee club, we have a little member-only chat that we talk about various things to do with coffee. We also have member-only giveaways. We've just introduced an item called Choose the Review, where coffee club members are choosing the equipment they want me to review. We're buying it, and after the review is finished, we're giving that equipment away to our coffee club members. It costs £3 a month. If you're interested in joining, have a look at our website, and all the details are there.

Let's take a look at this month's coffee. Aquiares Estate is the farm that this coffee was bought from. We've been buying from Aquiares Estate for a number of years. Going back four or five, even six years that we've been buying coffee from Diego, and we've built up a nice relationship there. If any of you are local and have visited The Moon And Sixpence in Cockermonth, Stephen Kidd, the owner, spent some time visiting Aquiares Estate and working on the farm with Diego. Between Steve and ourselves, we've got a nice link with this particular farm. This particular lot of coffee is called Don Alfonso Entre Rios. The way it works on the farm, and like most coffee farm, when they grow their coffee, they don't necessarily get everything at a specialty level. They get different grades of coffee growing across the farm, in part because that's the nature of coffee, you don't get great stuff all the time. But in part because they want to serve different parts of the market, spread their earnings, if you like.

What they do on Aquiares Estate is, where they find a coffee it's particularly good, or they've grown it to be a particularly good coffee, those micro lots they name Don Alfonso, and Don Alfonso is the patriarch of the family. All these lots are named after him, in recognition of the effort he put into starting and developing the farm and the estate. Andre Rios means between rivers, and they tend to name the coffees after a part of the farm, or something on the farm that's significant to them. Don Alfonso Entre Rios, it's a natural processed coffee. I bought it in because it's interesting. The climate at Aquiares Estate, they don't have that period of dry weather to be able to dry the cherries outdoors.

There's enough rain there to ruin that processing method. In fact, Diego saw it as a challenge to be able to produce a natural process coffee at Aquiares Estate. How do we get around this issue, this problem? Well, the coffees are dried in greenhouses, it's as simple as that. They're big greenhouses, some are made of glass and some made of a plastic exterior. The idea is, they're creating the right environment without the rain and the water getting to the coffee itself. The process he goes through is, the coffee starts off on a ceramic tiled floor, where the cherries are dried for about two to three days. From that point, they're moved to their raised beds, and they look so tidy. When you see the pictures of these, their beds are immaculate, the way they lay them out, they set them out.

They spend about 10 days on these raised beds. And finally, they spend one day in guardiolas. These are mechanical dryers, they're often wood fueled dryers, almost like tumble dryers, if you like, and they spend the final day in there. What's really interesting at Aquiares Estate is that the greenhouses themselves, they don't have the right environment inside to dry the cherries just as a greenhouse, so they use the dry air from the guardiolas, and they pump them through the greenhouse to create the right humidity to dry the cherries well. This is Diego's effort to producing natural processed coffee. What have we got in the cup here? Well, let it cool. Always let cool a little bit.

It's not overly natural in its character, it's what I call a delicate natural processed coffee. There's plenty of body there. There's plenty of sweetness there, that we would expect from natural processed coffee. A lot of the flavors we're picking out are a little bit delicate. You've got floral tones there, most definitely.

We had a good chat about this. The fruit side of it, straight out the roaster we thought more cherry-like, but it settled a bit, and a couple of days on we're tasting more pomegranate. There's a bit of a zing to it, a bit of sweetness there, a bit of pomegranate we think. There's an orange tone there, but not your standard citrus or sharp citrus orange. We think it's more blood orange in character.

I get these floral tones coming right at the start, that pomegranate and that blood orange kicks in. Then it's got quite a thick, sticky finish to it. It's not honey-like, despite those floral tones, it's not honey-like. We're thinking more of a syrupy tone to it, a thick syrupy finish to this coffee. It's really interesting. It's probably my third cup I've drunk this morning, so if that isn't the sign of a good coffee, I don't know what is. We'd love to hear your thoughts and comments about these coffees. Please keep them coming in, they're really interesting to read. I hope you enjoy this month's offering, and it may be pretty cool to enjoy it in your favorite mug. Thanks for watching.