CJ1308-C Nicaragua San Fernando Jose Rene Paguaga Natural Villa Sarchi Crown Jewel

August 26, 2019 | See This Coffee Online Here

Intro by Mayra Orellana-Powell & Chris Kornman

Can you imagine starting a coffee farm in your seventies?

That is exactly what Jose Rene Paguaga, now ninety-four years old, did in Nicaragua. After the civil war forced him to leave in 1979, Don Rene, as he is best known, returned to Nicaragua in 1997 and purchased Finca Los Congos, which is located in Nueva Segovia.

He was no stranger to coffee when he took over Los Congos. He started working in coffee as a boy and by the time the civil war came, he had more than 50 years of experience establishing multiple farms and a dry mill. When he was forced to leave Nicaragua, he went to Honduras and spent another 10 years establishing a new farm. He has been back in Nicaragua for more than 20 years and life at Los Congos is a reflection of his experiences.

But don't expect tradition to get in the way of innovation here. With the help of his children and grandchildren, the Paguaga family has focused all their attention on producing award winning specialty coffee. Villa Sarchi is a cultivar that was introduced at Los Congos just 4 years ago as part of a renovation plan to replace older trees with something less susceptible to leaf rust without compromising quality.

After meticulous picking and sort, cherries arrive at the family mill in optimum condition and are placed directly on raised beds to dry for up to 25 days. When drying is finished the coffee is stored in Ecotact bags until it is time to prepare for export. The Paguaga's family mill has its own cupping lab and sorting equipment where every coffee is tasted and then prepared for export, giving them full control of the entire process.

We were thrilled by the vibrant fruit notes in this coffee; raspberries and watermelon notes jump right out of the cup, with a subtle violet florality adding depth to the experience. Bubblegum sweetness is matched by dark cacao structure to bring the cup together with surprising balance.

Grower:	Jose Rene Paguaga, Finca Los Congos	**Process:**	"Natural" dried in the fruit on raised beds for up to 25 days in the sun.
Region:	San Fernando, Nueva Segovia, Nicaragua	**Cultivar:**	Villa Sarchi
Altitude:	1350 - 1600 masl	**Harvest:**	January - April 2019

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Green Analysis by Chris Kornman

Very nice green coffee physical specs here. High density paired with very moderate moisture and water activity numbers indicate good shelf stability and lots of potential in the roaster. A fairly standard looking Central American European Prep style screen size distribution of 16+ rounds out the analysis.

Don Rene is growing Villa Sarchi, which was first identified in the 1950s and 1960s, originally noticed in Costa Rica. It is a naturally occurring mutation of Bourbon, much like Caturra, resulting in dwarfism. The compact nature of the trees allows for closer than average planting and the shrubs are well-liked for being easy to pick without the need for ladders. Villa Sarchi itself is pure arabica, but it might be most famous as the parent of the hybrid group Sarchimor, which includes a little genetic material from robusta.

Screen Size	Percent
>20	8.18%
19	20.77%
18	31.12%
17	21.04%
16	13.89%
15	4.17%
14	0.69%
≤13	0.15%

Density

704 g/L (free settled)

722 g/L (Sinar)

Total Moisture Content

10.3% (Sinar)

Water Activity

0.547 @ 23.55 (Rotronic)

Roast Analysis by Candice Madison

What a fun coffee to roast, cup and evaluate. The Paguaga family has delivered an unusual and very tasty coffee and roasting it was a dream! I have to confess, I used a cheat sheet. Well, a cheat sheet in the form of doing my homework and referring back to similarly processed Crown Jewel currently in rotation; CJ1306 from Tanzania. It's funny, but neither Evan nor I discuss how we intend to approach a coffee after cupping the samples that arrive at The Crown. We must think alike, though, as having checked out how he decided to roast this coffee, we seem to have arrived at the same conclusion when crafting our roast plan!

Looking at the green coffee analytics as assessed by Chris, I saw this high-density coffee, with a moderate moisture level in the queue. Because there was a spread of screen sizes accompanying this distribution, I decided to hit the beans with a medium-high heat at first, and see how it responded to that, before making a decision as to whether or not to apply more heat after the turning point.

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As you can see from the roast curve, I decided to leave well enough alone, the coffee was happily moving along at a steady pace, drying fairly quickly. I have to drop in the caveat that I let the drum idle near the drop temperature for at least 15 minutes before charging. This is far more time than I usually allow, as our Probatino is - and I believe I have mentioned this before - a supercharged little heat beast! I love the amount of power it has, but you have to be careful not to overheat the machine. I think with a shorter idle would have meant I would have started at 3 on the gas dial, rather than 2.5.

In any case, this happy accident meant that I didn't have to adjust the dial until after first crack. The coffee cracked as expected (on this machine, first crack occurs, more often than not, at 390F), and was quiet at first before becoming a little louder. I would usually be in a hurry to turn the gas down at first crack, but decided to let the coffee develop and rise for about 30 seconds before reducing the gas and letting it develop for approximately another 30 seconds. This manipulation allowed me to spend over half my roast time in the Maillard stage and still achieve a respectable post-crack development time and temperature.

With notes of Acacia honey, jammy blackberry, pear married with milk chocolate and finished off with a pink grapefruit acidity, this coffee was a fun and tasty addition to our morning cupping and a delicious morning brew!

Quest M3s Analysis by Evan Gilman

Unless otherwise noted, I follow a set standard of operations for all my Quest roasts. Generally, I'll allow the machine to warm up for 15 minutes until my environmental temperature reading is at least 250F, weigh out 150g batch size, and begin roasting when I've reached my desired charge temperature. Read my initial post here.

This unique and tasty coffee was fun to roast, both because it didn't react exactly as expected and also because of the exquisite results regardless of expectations. Our initial tastings of this coffee didn't show us the full depth attainable during roasting, and we were taken aback by our results on the cupping table.

I approached this coffee similarly to recent coffees such as CJ1306 from Tanzania: I begin with maximum airflow as I charge the drum with coffee. At turning point, I kill the fan and open the back of the roaster to cut airflow entirely. For this coffee, I reintroduced airflow when the bean temperature read 260F. From this point, I ramped up airflow until I reached full fan speed at 340F.

I cut heat application entirely around 390F, right after first crack, because this coffee had enough momentum to move through first crack nicely. This last drop in heat application really depends on the coffee: some natural coffees like this one really don't need much of a push, and other types of coffee need steady heat application for much longer. If you want some deeper reading on this, I would suggest Chris' article on Density, specifically the 'Qualitative Significance' section.

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This coffee was allowed 1:27 post-crack development, and I dropped at 404F for 15.3% post-crack development. I really enjoyed the results on the cupping table, as I generally do when drying and Maillard stages are nearly equal, percentage-wise. In this case, 41.8% of the roast was spent in drying, and 42.9% was spent in Maillard. Big grape notes, sweet/tart mandarine orange, and a delicious finish of black cherry and vanilla made this coffee a winner. For the fans of atypical natural (or fruit-dried if you will) coffees, this is a great pick. You might even surprise a few friends into enjoying natural coffee!

Brew Analysis by Alex Taylor

This week we found ourselves with a number of fun coffees in the Crown Jewel queue, including this natural from Nicaragua. I usually enjoy natural-processed coffees from Central and South America, partly because you never really know what you're going to get! To see what this coffee has to offer, I brewed two cups, one with the cone-shaped Phoenix c70, and one with the flat-bottomed Stagg brewer. For the c70, I chose a lighter brew ratio of 1:17, but stuck with good 'ol 1:16 for the Stagg brew.

The first brew (with the c70) gave me exactly what I was hoping for: an incredibly complex coffee with a light, delicate mouthfeel. No overpowering berry fruit here, but instead a more nuanced balance of peach, lemon, and watermelon, all rounded out with smooth toffee and milk chocolate sweetness. The second brew, as expected, had a heftier mouthfeel, but was equally impressive. The stone fruit notes intensified, drawing in some red plum as well, and a bright, crisp red apple note joined the party. On the back end, the toffee note shifted to a dark caramel, with plenty of chocolate, nougat, and dry spices to go around.

This coffee definitely shines as a pourover; it's complex and clean, with enough variety in flavor notes to please most coffee lovers. The thick body and sweetness in the second brew make me think this could really be a stunner as a full immersion brew or even espresso too though! Take some home and try for yourself, you won't regret it.

Roast	Method	Grind (EK43)	Dose (g)	H20 (g)	Ratio	Preinfusion (g)	Preinfusion (s)	Time	TDS	Ext %
1934	c70	9	17.5	297	1:17	50	30	2:55	1.21	19.12
1934	Stagg	9	18.5	296	1:16	50	30	3:05	1.32	19.53