



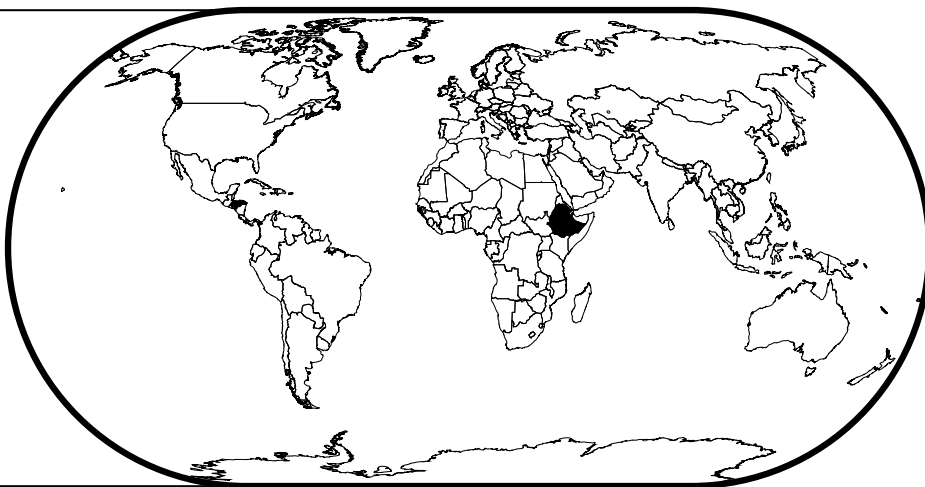
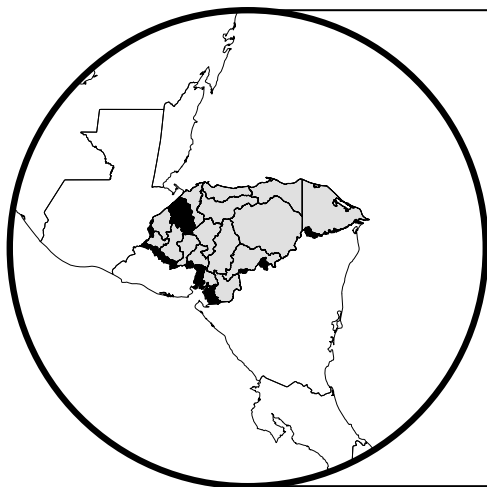
**ORIGIN // HONDURAS & ETHIOPIA**  
**REGION // SANTA BARBARA & GUJI**  
**PRODUCER // NELIN GUZMAN & MULISH**  
**VARIETY // VARIOUS**  
**ELEVATION // 1450 - 2150 M.A.S.L**  
**PROCESS // NATURAL & WASHED**

## CONNECT

Trubaca is a blend of Jared Truby and Chris Baca. Together, they formed a blog called Trubaca back when they were deep in the coffee competition scene. Their desire to connect with a community like no other and share their experiences became an inspiration for the next generation of coffee professionals. From the humble coffee blog beginnings of Trubaca emerged the Cat & Cloud Coffee we know today: 4 cafes, roastery, wholesale, and a podcast that has evolved to showcase industry knowledge and connect us to the ever-evolving specialty coffee and hospitality industry. That same spirit of connection is at the heart of this coffee: bringing together exceptional producers and the people who drink their coffee. The Trubaca is a blend of two producers who exemplify quality. 60% comes from our Best Friends Club member, Nelin Guzman, and 40% comes from the Mulish washing station of Ethiopia. Together, they create a flavor profile that showcases the beautiful relationship between the appreciation we have for our guests and the deep gratitude we have for the humans who choose to grow coffee. The Trubaca Blend is a thank-you letter to you.

## EXPERIENCE

When served hot, the first sip is intensely fruity, with notes of green apple and strawberry. The acidity is bright and lively, giving the coffee a sparkling mouthfeel that increases the quality. As it cools, the sweetness becomes more pronounced and the mouthfeel shifts from sparkling and refreshing to smooth and velvety. The finish is decadent and lingering, reminiscent of dark chocolate morsels, leaving a satisfying sweetness that invites another sip. This coffee is perfect for the enthusiast who loves bright, fruity, complex coffees.



## REGION:

The Santa Barbara region of Honduras is a mountainous landscape in northwestern Honduras. Nelin's eastern-facing farm sits high in the jungle, with beautiful views of Lake Yojoa. The Parainema coffee trees are planted along the rocky hillsides of the mountain, terrain that only advanced hikers can navigate. The biodiversity of this landscape contributes to the character we find in the cup, helping create the bright berry-like acidity and rich sweetness that make this coffee so refreshing and complex. Across the ocean, the Mulish comes from Guji, Ethiopia, a region previously grouped under the Sidamo banner but in 2002 the area and coffee it produced was recognized for its unique flavor profile and given its own name. The forests of this area are home to tall old trees reaching high into the sky, providing much needed shade to the coffee trees. Coffees from Guji are known for their bright, delicate character, often showing citrus and floral qualities with a tea-like finish. In this blend, those qualities bring lift and clarity to the deeper fruit and sweetness of Nelin's coffee, creating the balance and complexity we experience in the cup.

## PROCESSING METHOD: NATURAL & WASHED

Nelin starts his anaerobic natural process with a 72-hour whole-cherry fermentation, sealing the coffee in bags to create an oxygen-deprived environment. After the initial fermentation, the cherries are moved to covered raised beds, where they dry slowly for another 20 days. This combination of controlled fermentation and slow drying helps develop the fruit-forward character and concentrated sweetness that make Nelin's coffee such an expressive part of the blend. The Mulish washed coffee from Guji follows a very different path. The cherries are first de-pulped to remove the fruit from the seed. Some mucilage remains, so the coffee undergoes a 15 - 20 hour fermentation process to remove that remaining fruit layer. After the mucilage is removed, the coffee seeds are washed and then laid out to dry on raised beds for 10-20 days.

## DEEP DIVE

Cat & Cloud was founded by three friends who wanted to change the way the world does business. More often than not, we talk about Chris and Jared, but Charles Jack is the third pillar that makes the team a perfect trifecta. His extensive background in sourcing, buying green coffee, and finance has helped shape many of our team leaders, giving them a deep, logical understanding of the industry. He is the sun behind the cloud, and having him as part of the team makes everyone's day a bit brighter.

## NOTES: