

COLOMBIA

FARM EL MIRADOR, PRODUCER ELKIN GUZMAN, STRAWBERRY NATURAL, CATIOPE

This coffee comes from Finca El Mirador, a family-owned farm in the Huila region of Colombia that has been passed down through three generations. For the past 16 years, it has been managed by Elkin Guzman. The farm spans 32 hectares near the township of El Rosal, with 30 hectares dedicated to coffee cultivation at altitudes ranging from 1,550 to 1,680 meters above sea level. For this *Strawberry Natural* process, the Catiope variety was selected due to its inherent sweetness, which provides an ideal environment for microbial activity. Microorganisms are cultivated by fermenting strawberries and sugar for 190 hours, creating a nutrient-rich, biologically active culture. This fermented mixture is then combined with coffee cherries in sealed tanks and undergoes an additional 180-hour ferm...

CUP PROFILE

cream | strawberry | cherry | floral | vanilla

| | | |
|----------------|----------|---|
| Acidity | 8 |  |
| Body | 8 |  |
| Flavour | 8 |  |



EXCLUSIVES

QUALITY

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca El Mirador
Producer Elkin Guzman
Ref. No. P11451
Coffee Type Arabica
Quality Catiope
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1680 m
Variety Catiope
Processing Strawberry Natural
Soil Type Volcanic soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 11,70%
Odor clean
Color yellowish
Defects 0-6 Defects
Screen Size 16+

CUPPING SCORE

86,25 (TSP Q-Arabica Grader)