# **COLOMBIA**

## FINCA EL MIRADOR, PRODUCER ELKIN GUZMAN, YELLOW FRUITS NECTAR WASHED, CATIOPE, BOURBON

Nestled in Palestina, Huila, Colombia, Finca El Mirador carries over three generations of coffee-growing tradition. For the past 18 years, Elkin Guzman has tended its 30 hectares, cultivating a variety of coffee at 1,550–1,680 meters above sea level. The fertile soil and gentle semi-shade create ideal conditions for producing coffees with depth, complexity, and expressive character.

For the Yellow Fruit Nectar co-fermentation, Bourbon and Catiope cherries ferment first anaerobically for 60 hours. Then, 10 liters of a mother culture made from brown sugar, panela, and tropical yellow fruits are added. The cherries ferment anaerobically for another 270 hours. Afterward, beans are washed and sun-dried on raised beds until 10.5–11% moisture. This process highlights bright tropical notes and vibrant acidity.

## **CUP PROFILE**

mango | grapefruit | lime | passion fruit | vanilla | yellow stone fruit

Acidity 8
Body 8
Flavour 8

### **CUP PROFILE ESPRESSO**

mango | passion fruit | vanilla

Acidity 7
Body 8
Flavour 8



## **EXCLUSIVES**

## **QUALITY**

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca El Mirador
Producer Elkin Guzman
Ref. No. P11453
Coffee Type Arabica
Crop 2025
Harvest Time May - June

Harvest Method Picking Altitude 1680 m

Variety Catiope, Bourbon

Processing Yellow Fruits Nectar Washed

Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box +

Vacuum

#### **GREEN GRADING**

Moisture 11,70% Odor clean Color yellow-green Defects 0-5 Defects Screen Size 16+

## **CUPPING SCORE**

87,25 (TSP Q-Arabica Grader)

