

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	<div style="width: 80%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>

CUP PROFILE ESPRESSO

mango | passion fruit | vanilla

Acidity	7	<div style="width: 70%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>



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)