

COLOMBIA

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

This coffee comes from Finca El Mirador, a family farm in Huila, Colombia, managed by Elkin Guzman for 16 years. The farm covers 32 hectares near El Rosal, with 30 hectares for coffee at 1,550–1,680 m asl. 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></div>
Body	8	<div></div>
Flavour	8	<div></div>



EXCLUSIVES

QUALITY

Country Colombia
Region Huila, Pitalito
Coffee Farm Finca El Mirador
Producer Elkin Guzman
Ref. No. P11453
Coffee Type Arabica
Quality Catiope, Bourbon
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)