COLOMBIA

FARM EL MIRADOR, PRODUCER ELKIN GUZMAN, FRUITY MOUSSE WASHED, CATIOPE BOURBON

Finca El Mirador, located in Palestina, Huila, Colombia, has over three generations of coffee-growing tradition. For the past 18 years, Elkin Guzman has managed its 30 hectares, cultivating diverse varieties at 1,550–1,680 meters above sea level. Fertile soil and semishade help produce complex, expressive coffees. Ripe cherries are handpicked and first fermented anaerobically for 60 hours. A separate "mother culture" of pineapple, banana, coconut juice, and panela ferments for four days, then is used to co-ferment the cherries for 270 hours, enhancing fruity notes. Drying takes place in thin layers for three days, with regular stirring, until moisture reaches 10.5–11%.

CUP PROFILE

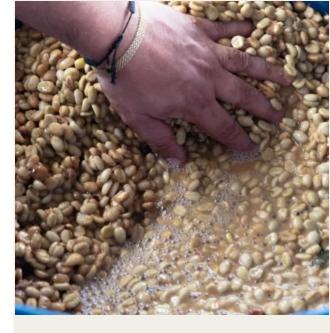
cream | apricot | banana | coconut | dried pineapple | lychee | mango | vanilla

Acidity 8
Body 8
Flavour 9

CUP PROFILE ESPRESSO

banana | coconut | cream | milk chocolate

Acidity 8
Body 8
Flavour 9



EXCLUSIVES

QUALITY

Country Colombia
Region Huila, Pitalito
Coffee Farm El Mirador
Producer Elkin Guzman
Ref. No. P11454
Coffee Type Arabica
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1680 m
Variety Catiope & Bourbon
Processing Fruity Mousse Washed
Soil Type Volcanic soil
Packaging Type 25,00 KG/Bag Box +
Vacuum

GREEN GRADING

Moisture 11,80% Odor clean Color yellow-green Defects 0-3 Defects Screen Size 16+

CUPPING SCORE

89,00 (TSP Q-Arabica Grader)

