COLOMBIA

FINCA EL MIRADOR, PRODUCER ELKIN GUZMAN, FRUITY MOUSSE 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.

Ripe cherries are carefully handpicked and first undergo 60 hours of anaerobic fermentation. Meanwhile, a separate "mother culture", crafted from pineapple, banana, coconut juice, and panela, ferments for four days before being used to co-ferment the cherries for 270 hours, imparting vibrant fruity notes. The coffee is then dried in thin layers for three days, with regular turning, until it reaches a moisture level of 10.5–11%, preserving its int...

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 Pitalito, Huila
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)

