

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 semi-shade 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)