

# COLOMBIA

## FARM EL MIRADOR, PRODUCER ELKIN GUZMAN, ORANGE BOURBON

This coffee comes from El Mirador, a family-owned farm for three generations, managed by Elkin Guzman for 16 years. Located in the Huila region near El Rosal, it covers 32 hectares, with 30 hectares planted with coffee. The farm has sandy-loam and clay-loam soils rich in organic matter—ideal for balanced plant nutrition. The coffee grows under partial shade, optimizing temperature and photosynthesis. For the Bourbon Orange tartaric process, cherries at 90% ripeness and 20–22 Brix are washed at 10–15°C, then disinfected in lemon acid water at 35°C. They ferment 24 hours in open tanks, then 30 hours in closed tanks with water and tartaric acid. After pulping, cherries oxidize 12 hours, followed by 30 more hours of fermentation. Finally, drying takes 15–20 days in parabolic dryers to reach 10.5–11% moisture, preserving the unique flavor.



## EXCLUSIVES

### QUALITY

**Country** Colombia  
**Region** Huila, Pitalito  
**Coffee Farm** El Mirador  
**Producer** Elkin Guzman  
**Ref. No.** P11455  
**Coffee Type** Arabica  
**Quality** Orange Bourbon  
**Crop** 2025  
**Harvest Time** May - July  
**Harvest Method** Picking  
**Altitude** 1680 m  
**Variety** Orange Bourbon  
**Processing** Tartaric Washed  
**Soil Type** Volcanic Soil  
**Packaging Type** 25,00 KG/Bag Box + Vacuum

### GREEN GRADING

**Moisture** 0,00%  
**Odor**  
**Color**  
**Defects** Defects  
**Screen Size**

### CUPPING SCORE

(TSP Q-Arabica Grader)