

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 Pitalito, Huila
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)