

Cherry Pop

Colombia Yeferson Olaya

**CHERRY, STRAWBERRY,
PLUM, BROWN SUGAR**

Papercup

Coffee Info

Yeferson Olaya owns and operates Finca El Tesoro 1600 meters above sea level in the hills of Planadas municipality in the Tolima department of Colombia, 40 km from the municipality's capital. Yeferson comes from a coffee producing family, with his father Nolberto operating his family farm Finca La Cinta nearby. Both are recognized in the area for their commitment to protecting the environment through their farming practices, and this commitment is carried on by the whole family.

Yeferson's family stresses the importance of using onsite materials and compostables from processed food to create blends of organic materials that will act as a fertilizer, quality booster, and immunity shield for the plants. They produce and mix calcium rich ashes, mulch, and earthworms, as well as compost from coffee pulp and cane sugar molasses to create these agricultural inputs. Though the process requires lots of additional work and knowledge, this step is particularly important for them because it helps them to continue getting quality crops and good yields from all of the coffee plants.

Coffee cherries from El Tesoro are taken for processing at the nearby Finca La Cinta, which is outfitted with processing equipment and infrastructure to dry coffee, along with a quality control lab which contains a one-barrel sample roaster, a mobile stove, and cupping gear. Yeferson is a CQI Q Grader and assists his father with onsite quality control and feedback on post-harvest processes for all coffees processed at La Cinta.

Tasting Notes

Flavour: Complex acidity, stone and soft fruits.

Acidity: Medium

Sweetness: Stone Fruit

Aftertaste: Clean, lasting

Roast Level: Medium to Light

Region: Tolima

Varietal: Colombi

Altitude: 1600 masl

Process: Natural