

**DARK WOODS  
RESERVE  
JUNE 2024**

---



**DARK WOODS  
COFFEE**

**COLOMBIA  
EL PLACER  
RED FRUITS**

Calarca, Quindio

**PRODUCER:**  
Sebastian Ramirez

**FARM:**  
Finca El Placer

**ALTITUDE:**  
1744m

**VARIETY:**  
100% Caturra Arabica

**PROCESS:**  
● **Carbonic + Red Fruits**  
Carbonic honey with dehydrated  
red fruits & fruit glucose

**ROAST LEVEL:**  
●●○○○

**BEST SUITED TO:**  
Soft Brew & Cold Brew

**FLAVOUR:**  
A very fruity, summery and vibrant coffee that lends itself well to cold brew. Notes of strawberry, cherry and chocolate.

**SEASON:** 2024

*Coffee designer Sebastian Ramirez is a true coffee pioneer, developing processing techniques at his El Placer farm (based in Calarca, Quindio) and new, exhilarating coffees via his “The Project: El Placer Farms” banner.*

*With this coffee, Caturra arabica has undertaken a 120 hour carbonic honey process (at 18°C), and the addition of dehydrated, red fruits and fruit glucose with an additional 72 hours of fermentation.*

**El Placer**

Working with Sebastian and El Placer started as a new relationship for us in 2021, and we’ve continued to buy a range of his unique micro and nano-lots. We were introduced by our friend and supply partner, Roger Zapata of Los Cafes Del Arriero, who now works for, and with, Sebastian and El Placer.

Sebastian visited us in June 2023 and helped to host a tasting evening to coffee professionals and local enthusiasts alike and it was a pleasure to understand more about his unique approach to developing new coffees, flavours and styles of processing.

Quindio is the beautiful heart of the Colombian coffee belt, and Finca El Placer, in Calarca is owned by fourth generation producer Sebastian Ramirez who has been running the estate for over 10 years. He utilises washed, honey and natural processing with a twist, and has a beautiful array of heritage varieties, including Geisha, Red, Pink & Yellow Bourbon and Wush Wush. All processing undergoes extended, carbonic fermentation and Sebastian often adds coffee “must” from the cherries to aid flavour development during the long fermentation. The coffees are then slowly dried on patios and raised tables.

His series of fruit fermentation coffees are both fun and tasty, and this summery, Red Fruits version that balances the sugary, berry fruit flavours with good body and chocolatiness.

