

**DARK WOODS
RESERVE
NOVEMBER 2023**



**COLOMBIA
EL PLACER
PURPLE FRUITS**

Calarca, Quindio

PRODUCER:
Sebastian Ramirez

FARM:
Finca El Placer

ALTITUDE:
1744m

VARIETY:
100% Caturra Arabica

PROCESS:
Carbonic + Purple Fruits
Carbonic honey with dehydrated
purple fruits & fruit glucose

ROAST LEVEL:
●●○○○

BEST SUITED TO:
Soft Brew

FLAVOUR:
Big flavours of concord grape
and plum, with a juicy,
satisfyingly creamy character.

SEASON: 2023



**DARK WOODS
COFFEE**

Sebastian Ramirez and his El Placer farm, based in Calarca, Quindio, is a true coffee pioneer. We really feel that Sebastian is a producer at the top of his game right now, crafting complex, yet delicious and drinkable, coffees. With this coffee, Caturra arabica has undertaken a 120 hour carbonic honey process (at 18°C), and the addition of dehydrated, purple 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.

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.

We're delighted to welcome him again in November for a series of tasting events, and the wonderful Manchester Coffee Festival.

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 Purple Fruits version is no exception: balancing the sweet, grapey fruity flavours with a complex acidity.

