

**DARK WOODS
RESERVE
NOVEMBER 2022**



**COLOMBIA
EL PLACER
PINK BOURBON IPA**

Calarca, Quindio

PRODUCER:
Sebastian Ramirez

FARM:
Finca El Placer

ALTITUDE:
1744m

VARIETY:
100% Pink Bourbon Arabica

PROCESS:
Honey Anaerobic
IPA with yeast & hop additions

ROAST LEVEL:
●●○○○

BEST SUITED TO:
Soft Brew

FLAVOUR:
Mango, bramble and hops on the nose; sweetly tropical in the finish.

SEASON: 2022

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. This Pink Bourbon arabica has undertaken a 200 hour anaerobic honey process, and the addition of yeast and hops creates the IPA coffee character.

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.

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 also 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.

Working closely with a local laboratory has helped Sebastian to understand more about the flora (localised yeasts and bacteria) that are key players in the fermentation, and effectively use selected micro-organisms as ingredients (extracted from the leached juices from the cherries), by inoculating the coffee.



