

**DARK WOODS
PRODUCER SERIES
APRIL 2024**



**COLOMBIA
EL PLACER
WUSH WUSH BLACK HONEY**

Calarca, Quindio

PRODUCER:
Sebastian Ramirez

FARM:
Finca El Placer

ALTITUDE:
1744m

VARIETY:
100% Wush Wush Arabica

PROCESS:
Black Honey (Carbonic)
Extended Fermentation

ROAST LEVEL:
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BEST SUITED TO:
Soft Brew

FLAVOUR:
Savoury, rich berry and floral aromatics. Sparkling flavours of blood orange, lemongrass – very sweet.

SEASON: 2024



Sebastian Ramirez and his El Placer farm, based in Calarca, Quindio, is a true coffee pioneer. As a self-styled “coffee designer” he’s crafting complex, modern and yet deliciously drinkable coffees. With this coffee, he’s taken the rare Wush Wush arabica varietal has undertaken an extended, 192 hour carbonic honey process. The beans are then slowly dried. Complex, floral, fruity, sweet – really delicious.

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.

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 varietals, 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.

Here, the Wush Wush coffee has been gently pulped as a “black honey” leaving maximum mucilage on the coffee. The coffee was fermented anaerobically for 96 hours at 18°C with CO₂, then 48 hours of dry fermentation and 48 hours submerged in water followed by slow drying.

