

COLOMBIA

LAS PALMAS MITACA

*melon
honey &
juicy*



COFFEE PROFILE

ROAST AGTRON:	72
COFFEE:	Single Origin
PREF. BREW METHOD:	Immersion
FARM:	Las Palmas Mitaca
PRODUCER:	Chalo Fernandez
VARIETAL:	Castillo
ALTITUDE:	1450-1600m
PROCESS:	Washed
REGION / COUNTRY:	Paicol, Huila, Colombia



Chalo Fernandez is well-known in Canadian specialty coffee for having single-handedly establishing relationships with many roasters. We are thrilled to be working with such a progressive producer who is as dedicated to quality and social responsibility as we are.

His coffee is of the Castillo variety, a hybrid created in Colombia to battle the scourge of leaf rust. After many years of trial and error, Castillo is now the equal of more traditional varieties such as Caturra.

DRIP BREWING PARAMETERS

CHEMEX | POUROVER | BATCH BREWING

BREW RATIO:	1/15.9	EXT. YIELD:	18.55%	WATER TEMP.:	200f
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Las Palmas Mitaca performed really well as a drip brew. We did not have to stray far from our usual starting points for the brewing parameters in order to get a desirable strength. Expect a cup with top note sweetness, fruity texture, and mild acidity.

ESPRESSO PARAMETERS

DRY WEIGHT:	17.7g	WET WEIGHT:	34g	WATER TEMP.:	200f
DURATION:	26sec.	EXT. YIELD:	20.5%	REST PERIOD:	13 days

Las Palmas is a great option for espresso. Shots are super sweet and fruity with a balanced texture. While it is a more fruit forward espresso, it doesn't have an overpowering acidity. Look for notes of fresh summer cherries.

IMMERSION BREWING PARAMETERS

FRENCH PRESS | AEROPRESS | CLEVER DRIPPER

BREW RATIO:	1/16.6	EXT. YIELD:	20.9%	WATER TEMP.:	200f
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Immersion brew with this coffee is also straightforward. We were able to get a nice extraction with a modest brew ratio. The noticeable feature of this cup is its pronounced sweetness. Overall, it has a smooth texture and juicy mouthfeel.

