



## Hogwash | Blend | Colombia

### Product Overview

Candied Citrus | Milk Chocolate | Brown Sugar

### Specs



- Microlot name: Consuelo Gomez
- Origin :Colombia
- Region: Nariño
- Municipality: El Tablón De Gómez
- Varietal: Caturra, Castillo, Colombia
- Roast Level: Light
- Process: Washed
- Elevation: 1850 m above sea level
- 18 hours wet fermentation
- Dried 6 days on patios

## DETAILS

### Producer info

Hogwash is currently sourced from a small farm called El Cabuyal in Nariño, Colombia. Kayak Coffee rotates Colombian sourcing for the Hogwash blend.

### About Consuelo Gomez

Coffee producers of Tablon de Gomez often share similar values and traditions. Typically handed down through inheritance, each farm is 1-2 hectares and produces 1300 kilos of parchment coffee per season on average. Community members or day laborers are hired during the harvest season while each family maintains their own farm throughout the year. Cherry is processed for defects, depulped and dried on-site. Parchment coffee is loaded onto a mule for transport or driven to the nearest dry mill.

When coffee does not require immediate attention most producers focus on growing food for their community. When the opportunity arises some take action on improving the construction of their processing areas or homes. Growing coffee is a family tradition and is one of the most exported agricultural crops next to cut flowers in Colombia.

**Social Responsibility** | Small family owned producers, sustainably grown



## PROCESSING STYLE

Washed process which involves removing the pulp leaving a sticky mucilage, then soaked in tanks of water for further removal of this mucilage. After soaking, the beans are sun-dried on patios.