



COLOMBIA EL JARDIN



DETAILS

-  PRODUCER: Pedro Nel Trujillo
-  COUNTRY: Colombia
-  REGION: Huila
-  ELEVATION: 1800 m.a.s.l.
-  VARIETY: Caturra, Colombia
-  HARVEST: 2018



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VANILLA // PRUNE // ROUND

El Jardín comes from Huila, Colombia, a region known for producing exceptional quality coffee. Huila is located in the south of Colombia within the central peaks of the Andes mountain range. This region is ideal for the Caturra and Colombia varieties growing at El Jardín.

The farm has spring water for irrigation, long hours of daylight, and low temperatures at night. These factors encourage the cherries to mature slowly with more sugar accumulation in the fruit.

Pedro Nel Trujillo owns El Jardín, and does some very interesting things with processing the coffee. The cherries are floated for 8 hours, depulped, fermented for 18-20 hours and soaked for 24 hours after washing. Pedro also takes great care in drying the coffee. First it's dried for 18 to 20 days under full shade and then for an additional 12 hours in a drying house under full sun. This is a very involved process, but one that Pedro swears by - and it's certainly paid off.

In the cup there are distinct flavours of prune and vanilla. It's a round and complex coffee.

FILTER BREWING PARAMETERS

BREWING RATIO: 1g coffee to 17g water

WATER TEMPERATURE: 200 - 205°F / 93 - 96°C

EXTRACTION: 22 - 23%

TDS: 1.38 - 1.41%

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