



# COLOMBIA EL RECUERDO

## DIRECT TRADE



### DETAILS

-  **PRODUCER:** Carlos Guamanga
-  **COUNTRY:** Colombia
-  **REGION:** Pitalito, Huila
-  **ELEVATION:** 1750 m.a.s.l.
-  **VARIETY:** Caturra
-  **HARVEST:** 2017 / 2018



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### WATERMELON // COMPLEX // ELDERBERRY

Carlos Guamanga, El Recuerdo's producer, was born in Cauca but decided to live a bit of a nomadic lifestyle before settling in Pitalito. Along with his wife, Patricia, they grow a few hectares of Caturra. The first time we visited Carlos, he prepared us a chemex with coffee from our lot. He had kept a portion of parchment and had been cupping it in the lab in Pitalito to see how the coffee had been holding up. It can't be stressed enough how rare and special this is for a smallholder farmer to do. The last time we bought some of his coffee, Carlos used the funds to build a storage facility for dried parchment. He also installed a fan system in the dryer complete with an arduino board and temp/humidity controller. Carlos and Patricia are continually investing back in their farm, and the results show in the cup.

Carlos and his family produce some of the most consistently delightful Caturra we've tried coming out of Southern Huila. We are proud to have been partnering with such a passionate coffee family for the past two years.

In this particular lot, we have found a beautiful floral fragrance with gentle flavours of elderberries and watermelon. The mouthfeel is elegant and dense.

### 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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