

DIRECT TRADE  
**FINCA TAMANA**  
COLOMBIA



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PRODUCER: ELIAS ROA PARRA

WHITE TEA · GOLDEN RAISIN · DARK HONEY

Elias Roa's farm, Finca Tamana is a renowned farm globally, known for its consistent improvements each year and an incredibly high level of quality control protocols. This is all thanks to the help of Tim Wendelboe. During our last visit to Elias's farm we have seen the many precise procedures like careful cherry sorting, detailed fermentation processes and an incredible drying facility. Day lot harvests are being cupped separately, coffees are being sorted before pulping and only uniform, ripe cherries are being processed and fermented using clean water, washing the coffees at least 4 times.

Pickers and workers at Finca Tamana stay through the entire harvest and are provided with food and showers. Since hiring a new manager, Elias has been able to focus more of his time on further farm improvements. He has worked on growing new varieties, building more drying tables, organizing soccer games, gaining more experience in cupping, following up on a new fertilizer project and helping Tim with his own project - Finca El Suelo.

The coffee was harvested between July and August this year, which was a later start than past years due to the cloudy weather. However this late harvesting season has delivered slightly more sweetness and allowed the coffee to be processed perfectly.

Expect white tea flavour with the complex taste of golden raisin and dark honey.

## DETAILS



ELEVATION: 1650-1750 M.A.S.L.



COUNTRY: COLOMBIA



REGION: EL PITAL, HUILA



VARIETY: CASTILLO NARANJAL



HARVEST: JULY-AUGUST 2018



PROCESS: WASHED



ROAST LEVEL: LIGHT FILTER ROAST

## FILTER BREWING

BREWING RATIO: 1G COFFEE TO 16-17G WATER

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

EXTRACTION: 20 - 21%

TDS: 1.38 - 1.41%

## LOCATIONS

