



COLOMBIA LA ESMERALDA

DIRECT TRADE



DETAILS

- PRODUCER:** Jose Norbey Quimbayo
- COUNTRY:** Colombia
- REGION:** Acevedo, Huila
- ELEVATION:** 1900 m.a.s.l.
- VARIETY:** Colombia
- HARVEST:** January 2018



POMEGRANATE // TOFFEE // FRESH

Jose Norbey Quimbayo has been farming coffee for 12 years. His farm, La Esmeralda is located in the municipality Acevedo within the southern department of Huila. Acevedo is known for the diversity of microclimates which impact the growing conditions of farms in the area. At increasing altitudes, the microclimate becomes much drier in comparison to the high humidity levels at the center of the municipality.

The Colombia variety is known to mature quickly, producing a tree of a smaller stature. This makes it ideal for a quick and efficient harvest. Jose Norbey Quimbayo has implemented rigorous standards for harvesting his coffee. Pickers know to only harvest cherries that are at their peak of ripeness. We think that it's this attention to detail that produces a sweet and clean cup and additionally contributed to him placing in the Top 30 at the Colombian Cup of Excellence in 2016.

FILTER BREWING PARAMETERS

- BREWING RATIO:** 1 g coffee to 17 g water
- WATER TEMPERATURE:** 200 - 205°F / 93 - 96°C
- EXTRACTION:** 20 - 21%
- TDS:** 1.43 - 1.46 TDS

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