



COLOMBIA LA PERLA DEL OTÚN

DIRECT TRADE



DETAILS

-  **PRODUCER:** Luis Alberto Jojoa
-  **COUNTRY:** Colombia
-  **REGION:** Charguayaco, Pitalito
-  **ELEVATION:** 1750 m.a.s.l.
-  **VARIETY:** Caturra
-  **HARVEST:** November 2017



COMPLEX // LIME // HONEY DEW

Lucky breaks are few and far between these days, but for Luis Alberto, that stroke of luck happened for him a few years back when he was working on a neighbour's farm. The owner of that farm saw a lot of passion and commitment in Luis Alberto, and consequently gave him a piece of land which was paid off with his job.

Today, Luis' farm is called La Perla del Otun. With some savings, he has since expanded the farm further with 1 hectare only for coffee production with a density of 6000 trees per hectare. He is also active in his community as a member of the Managing Council of the associative group Coomagro.

Another lucky break would happen for him and his family in 2006, when we won first place in Cup of Excellence in Colombia's North competition. At this point, you have to wonder, is it really luck? We think all these wonderful events are a result of Luis Alberto's dedication to the craft. This particular lot has some jammy berry notes indicative of the Pitalito region in Huila, but there's also big complex honey sweetness and a nougat quality that we are really digging.

FILTER BREWING PARAMETERS

BREWING RATIO: 1 g coffee to 17g water

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

EXTRACTION: 20 - 21%

TDS: 1.43 - 1.45 TDS

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