



# COLOMBIA LAS MERCEDES

## DIRECT TRADE



### DETAILS

-  **PRODUCER:** Edgar Eladio Ossa
-  **COUNTRY:** Colombia
-  **REGION:** Acevedo, Huila
-  **ELEVATION:** 1800 m.a.s.l.
-  **VARIETY:** Caturra, Colombia
-  **HARVEST:** March 2018



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### PLUM // BLACKBERRY // VELVETY

For 27 years, Edgar Eladio Ossa, along with his son Alejandro, have been attentively producing high quality Caturra. They are progressive, and often work with new technologies to improve the quality of their coffee. For example, they use a brix meter, a device often used in the wine industry, to improve the washed processing of their coffee.

In the washed process, fermentation is used to remove the last bit of fruit, called mucilage, from the coffee, but it can be difficult to know the best time to stop the fermentation. Most producers allow the coffee to ferment for a set number of hours, or they feel the coffee with their fingers to determine when to stop the fermentation. Both of these methods are prone to error, which can reduce the quality of coffee.

Edgar takes a brix measurement at the beginning of fermentation and then again every 6 hours to catch the ideal moment to wash the coffee, and stop the fermentation. His coffees consistently amaze us with their clarity, velvety mouthfeel and distinguished flavours.

This particular lot has a bright taste of plum and blackberry with a velvety, almost silky-like mouthfeel.

### 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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