



COLOMBIA YACUANQUER SOE

DIRECT TRADE



DETAILS

- PRODUCER:** Smallholders
- COUNTRY:** Colombia
- REGION:** Yacuanquer, Nariño
- ELEVATION:** 2100 - 2200 m.a.s.l.
- VARIETY:** Caturra, Castillo
- HARVEST:** June 2017



CANDIED LEMON // VANILLA // CRISP

This is a lot of various small producers dedicated to cultivating specialty coffee around the Yacuanquer region of the Galeras Volcano. With impressive altitude and fertile volcanic soil, this is a special area that we are proud to be working with for our third year.

What makes this lot special in particular is its size. We decided to conduct a trial with our milling and exporter partners in late July of last year, where we would keep separate each screen size. That trial worked so well that we asked them to help us out again for this year, and they thankfully agreed. What you have here is screen 14-16, the smaller beans, which have an incredibly lively acidity and beautiful clarity of flavour. This makes for an exciting single origin espresso, and we hope you enjoy it!

ESPRESSO PARAMETERS

- TIMER:** 28 - 32 seconds
- DRY MASS:** 18 g ground coffee
- WET MASS:** 37 - 39 grams liquid espresso
- GROUPHEAD TEMPERATURE:** 200°F
- PRESSURE:** 9 bars at machine gauge

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