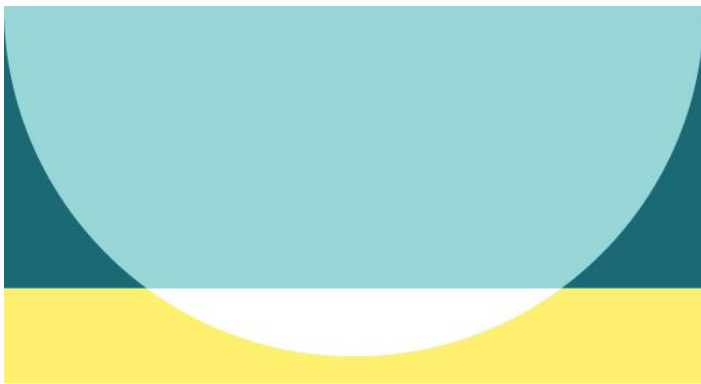


# SAN SEBASTIAN, COLOMBIA

## YELLOW PLUM / BUTTERSCOTCH / GRAPE

### SOURCING



Origin: La Plata, Huila, Colombia    Varietal: Caturra, Colombia  
Farms: Various    Process: Washed  
Producer: OCCICAFE    Altitude: 1500-1900 MASL

### ORIGIN STORY

Our relationship with San Sebastian stretches back 6 years. Year after year, we come back to this coffee for its depth and complexity.

San Sebastian comes from La Plata, in the Huila region of Colombia, and is grown by OCCICAFE, a growers' association founded by producers with small farms, each usually 2 ha or less in size.

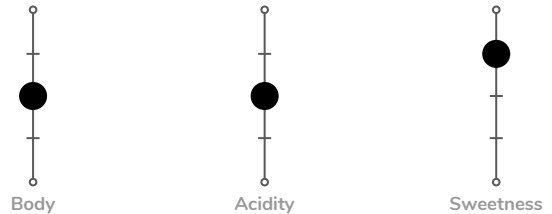
Most of the members are second, third or fourth generation coffee growers approaching today's coffee growing and production with a fresh and innovative attitude. The results are constant progress in cup quality with each harvest.



San Sebastian  
Colombia

### TASTING

This coffee is extremely balanced with depth and complexity. Tropical fruit aromatics lead to a really hearty and rich body. The flavour is densely sweet like butterscotch with a grape like acidity, and notes of yellow plum.



### BREWING

Brew Ratio: 16:1

TDS: 1.35

Ext. Yield: 19.98%

Rest Time: 3-21 Days

### ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

### ROASTER'S NOTES

We always get really excited when San Sebastian arrives at the roastery! We love working with this coffee year after year for its consistency - both in the cup and in the roaster.