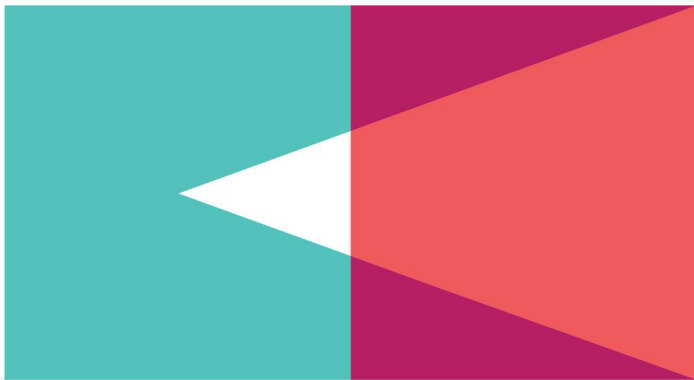


Buena Vista, COLOMBIA

Butterscotch / Citrus / Plum

SOURCING



Origin: San Agustin, Huila,

Varietal: Caturra, Castillo

Farms: Buena Vista

Process: Washed

Producer: Damian Bolanos

Altitude: 1870 MASL

ORIGIN STORY

Buena Vista literally means beautiful view and one sip of this crowd pleasing coffee will have you transported to Damian's coffee farm taking in the beautiful landscapes and views. Grown in the captivating region of San Agustín in Huila, Colombia comes a lovely microlot from Producer Damian Bolano's farm Buena Vista. Damian has contributed coffees from his farm to community lots called La Murella through the years but this is one of the first selections from his farm that has been separated out to go to market on their own. Damian's year over year, reinvestment of his profits back into his farm has improved his wet mill and expanded his drying facility with a direct impact on the quality of his coffees.



HUILA
COLOMBIA

TASTING

Intense tropical aromatics that lead to a balanced sweetness and subtle notes of butterscotch, candied citrus and plum.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16:1

TDS: 1.38

Ext. Yield: 20.43%

Rest Time: 5-28 Days

ESPRESSO

In: 18

Out: 42

Time: 29

TDS: 9.0

***Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure.

ROASTING

Machine: Loring Kestrel 35

Batch Size: 18kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We are roasting this coffee in a similar fashion to many of our single origin Colombian offerings with the hopes of highlighting and balancing out the comforting sweetness and acidity that we love in offerings from Huila. With a total roast time of around 10 minutes and a development time of 1 minute and 45 seconds, we are finding that the soft fruit acidity and caramel-like sweetness complement each other really well and lead into a tropical and pleasant savoury finish.