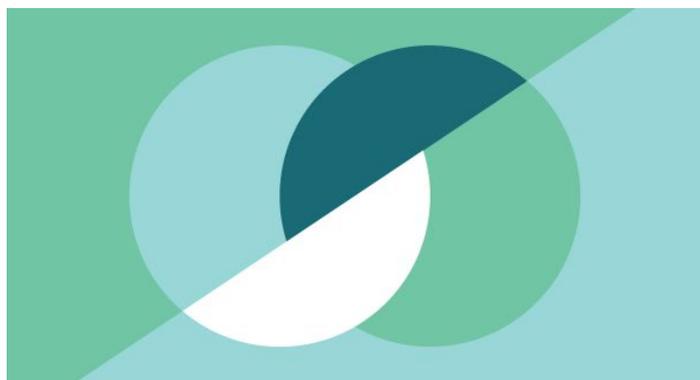


# CARBONERO, COLOMBIA

APPLE / SWEET LIME / CARMEL

## SOURCING



Origin: Tablon De Gomez, Narino      Varietal: Castillo  
Farms: finca Carbonero      Process: Washed  
Producer: Guillermo Chincunque      Altitude: 1800 MASL

## ORIGIN STORY

This crowd-pleasing coffee comes to us from producer Guillermo Chincunque who has been cultivating coffee on finca Carbonero in Northern Narino for nearly two decades. The farm name, inspired by the reminisce of a fire that left old trees burned, leaving their trunks charcoaled but still standing, this lot is a Castillo variety grown at 1800 MASL. The coffee is manually depulped by hand and fermented in small tiled tanks for 14 hours then dried for 8-10 days on raised beds.

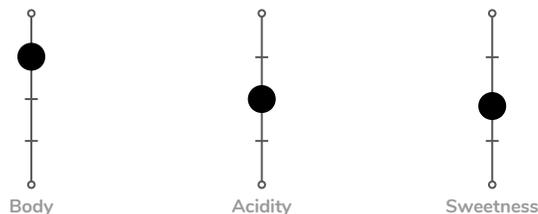
Guillermo joined an association called FUDAM based in the province of La Union in Northern Nariño, that has been helping create incentives for local farmers to step away from intermediary buyers.



CARBONERO  
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## TASTING

As a filter this coffee is both complex and balanced this with a round silky body and smooth acidity with notes of apple, sweet lime and caramel. As an espresso, the development adds richness to the body and a notes of dried apricot.



## BREWING

Brew Ratio: 16.5:1      TDS: 1.35  
Ext. Yield: 20.30%      Rest Time: 5-28 Days

## ESPRESSO

In: 19.5      Out: 38      Time: 29      TDS: 10.0

\*\*\*Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure on Batch No. 9426

## ROASTING

Machine: Loring Kestrel 35      Batch Size: 16kg/batch

Roasted By Dan Sherrington

## ROASTER'S NOTES

We were really excited to launch our first Colombian coffee of the year and have been really enjoying this one through testing and profiling. This coffee is 100% Castillo and has a lot of vibrant acidity and sugary sweetness to offer. For the filter profile, we wanted to accentuate the crisp green apple and citrus notes by using a relatively short and quick roast. In contrast, for the espresso roast we wanted to draw the roast out a little longer to maximize on the big sweetness and body that is also present in this coffee while also maintaining some of that vibrant acidity.