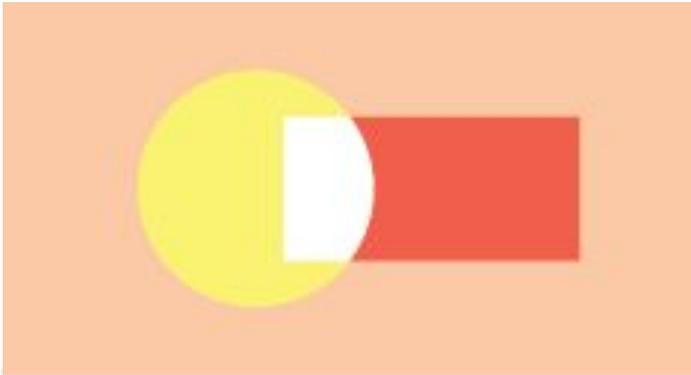


LA ESPERANZA, COLOMBIA

CANTALOUPE / RED BERRY / SWEET LIME

SOURCING



Origin: Pitalito, Huila

Varietal: Caturra, Colombia

Farms: La Esperanza

Process: Washed

Producer: Luis Herney Velasco

Altitude: 1600 MASL

ORIGIN STORY

This coffee comes to us from producer Luis Velasco's family farm La Esperanza, located in the Pitalito municipality in Huila, Colombia. Before taking over full control and management of the family farm, Luis had been involved in coffee since he was a small child, working with his father to learn all aspects of growing high-quality coffee. He continues his passion and growth everyday by working hand-in-hand with Caravela's agronomists to educate himself and other producers in the area on how he can make farm-level improvements to processes and is focused now on learning about cupping to learn how to cup, evaluate and understand the good and bad characteristics of his coffee.



LA ESPERANZA
COLOMBIA

TASTING

This coffee is both complex and balanced with sugary aromatics leading to layered notes of cantaloupe, red berries and sweet lime,



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16.5:1

TDS: 1.35

Ext. Yield: 20.30%

Rest Time: 5-28 Days

ESPRESSO

In: 19

Out: 45

Time: 31

TDS: 9.0

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

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

For this coffee, we settled on a longer roast time with a similar end temperature and time after first crack as many of our other coffees from Huila this season. We've found that by doing this we get a much more round and complex cup while also holding on to the red berry and citrus acidity that we love in this coffee. There is definitely a different structure and acidity on display compared to our other Colombian coffees this season and we want to showcase this through the roasting approach.