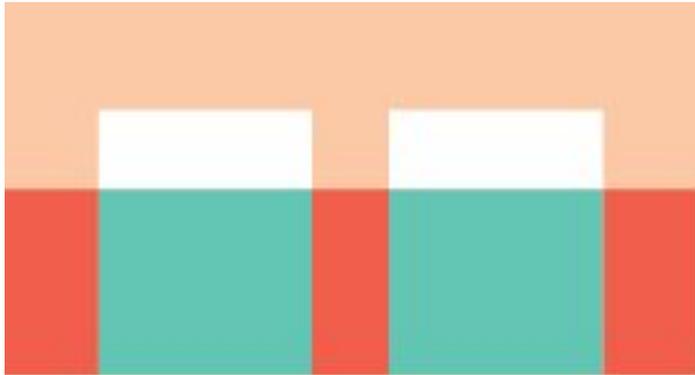


LOS NARANJOS, COLOMBIA

Black Currant / Grapefruit / Brown Sugar

SOURCING



Origin: San Agustin, Huila,

Varietal: Caturra

Farms: Various

Process: Washed

Producer: Various

Altitude: 1600 - 1900 MASL

ORIGIN STORY

This high-caliber group of 100 farmers have produced some of the highest quality coffee that we have seen come out of Huila this year. The quality of this lot speaks directly to the kinship and common-drive that thrives in the hills above the humble town of San Agustin, located on the shores of the Los Naranjos river. The sharing of techniques and practices between this group of producers is one of the most important factors in the progress of this association, and with an average farm size of a humble 1.5 hectares, the success of the group is absolutely contingent upon the discipline of the individual. All coffee is hand-sorted and their efforts are perfectly reflected in the cup. Many of the members of the association have won Cup of Excellence and Barista Championships.



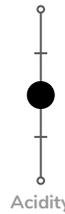
HUILA
COLOMBIA

TASTING

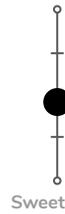
This years crop has a syrupy and, elegant mouthfeel that is equally bright, fruity and complex with a soft and sweet body and notes of black currant, grapefruit and brown sugar.



Body



Acidity



Sweetness

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.

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

For Los Naranjos, we gravitated towards a quicker roast during testing. We find that this type of profile accentuates the sweet and vibrant notes while balancing them with the sugary notes that we love in coffees from Huila. The profile is similar to that of San Sebastian, but with a slightly lower development time. This offers a fresh acidity that reminds us more of currants and grapefruit.