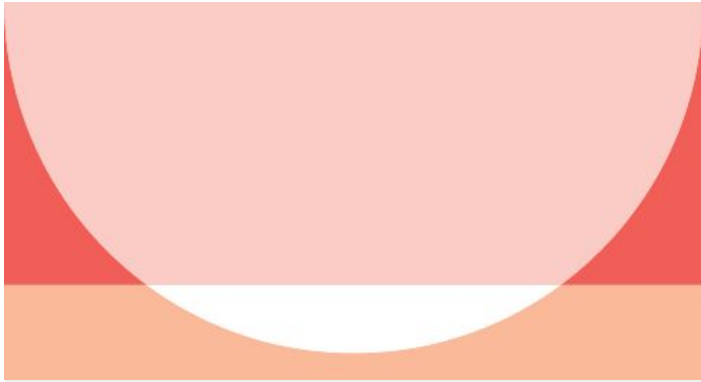


SAN SEBASTIAN, COLOMBIA

BLOOD ORANGE / MANGO / GRAPE CRUSH

SOURCING



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

ORIGIN STORY

San Sebastian comes from La Plata, Huila, and is grown by OCCICAFE, a growers' association founded by producers with small farms of usually 2 hectares 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.



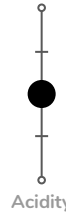
LA PLATA, HUILA
COLOMBIA

TASTING

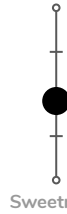
This year's crop has a round, elegant mouthfeel with lots of tropical fruit notes coming to the forefront. It's a classic cup with lots of syrupy sweetness highlighted by notes of blood orange, mango and grape crush.



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 on Batch No. 9426

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We always love San Sebastian, and during our testing for this year's crop we found some really nice citrus and tropical fruit notes that are balanced by an intense sugary sweetness. In production, by roasting a little quicker than we do with some of our other Colombian coffees, we're highlighting the fruit-forward aspects of the coffee while still providing a round body and sweetness by making sure to develop the coffee long enough after first crack.