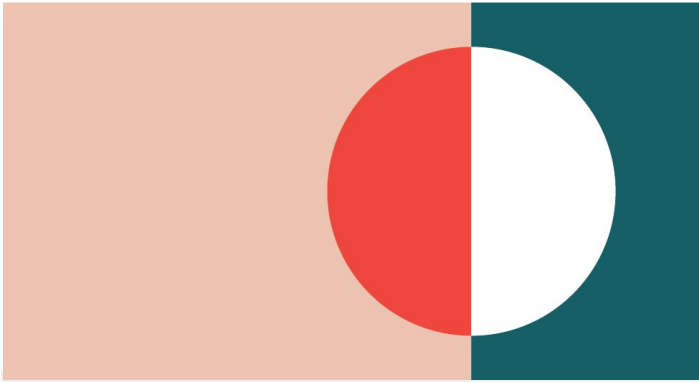


VISTA HERMOSA, COLOMBIA

WILD STRAWBERRY, GRAPE, COLA

SOURCING



Origin: Tolima, Colombia
Farms: Vista Hermosa
Producer: Luis Edier Reinoso

Varietal: Caturra, Castillo,
Process: Bourbon
Altitude: Washed
1800 MASL

ORIGIN STORY

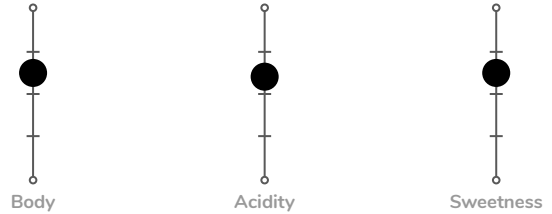
The lot comes to us from producer Luis Edier Reinoso who works on his farm, Vista Hermosa, with his family. Motivated by his family, Luis has always been passionate about hard work and producing high quality coffees. By applying high standards in every step of the production process, Luis obtains the price he feels he deserves and recognition as a devoted producer. Once harvested, this coffee is fully washed and traditionally fermented for 18 hours and dried on parabolic patios with raised beds.



VISTA HERMOSA
COLOMBIA

TASTING

This coffee is both complex and balanced with a round silky body and smooth acidity. With a fruit-forward sweetness and vibrant notes of wild strawberry, grape and cola,



BREWING

Brew Ratio: 16:1
Ext. Yield: 20.72%

TDS: 1.40
Rest Time: 5-28 Days

ROASTING

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

Roasted By Dan Sherrington

ROASTER'S NOTES

During testing, we found that this coffee had a unique and juicy acidity along with the big body typical of a lot of the Colombian lots we've launched over the past few months. Moving into production, we wanted to preserve and accentuate both of these attributes. We landed on a roast profile and time after first crack shorter than some of our other releases which really allows the acidity to shine while also remaining soluble and easy to brew.