



COLOMBIA



Elkin Guzman - Producer - Colombia

El Mirador

Producer	Elkin Guzman
Farm	El Mirador
Altitude	1550 - 1700 m
Region	Huila, Pitalito
Harvest	May - July & September - December

About El Mirador

Finca El Mirador is 32 hectares of high quality soils growing high yielding coffee trees that produce the most delicious flavours. The soils are loamy-sandy and loamy-clay that provide excellent nutrition through its organic matter to grow both the coffee trees and the shade cover trees for a healthy natural biosphere. The coffee trees' growth is managed under semi-shade systems as a way of optimising photosynthesis and regulating the ambient temperature. You could say that the health and growth of coffee trees is well considered here at Finca El Mirador.

The farm is managed by Mrs. Fanny Vargas and her son Elkin Guzman, but it has been passing through this family's generations for almost 80 years. The work of Mrs. Fanny and Elkin have led to the operations and processes we have access to try today. They have spent the last thirteen years experimenting and evaluating variables to help improve the quality of the coffees they produce and Project Origin are ready to journey with them in discovering the results of their work.

El Mirador

Varietal: Tabi

Process: Honey



Processing Details

- o Cherries are harvested when ripe at 20-24 Brix with a minimum 90% degree of maturity
- o Cherries are floated to remove impurities and less dense cherries
- o Selected cherries are placed in plastic cans for 96-120 hours
- o Cherries are removed and pulped
- o Coffee is taken straight to drying beds for 18-25 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

El Mirador

Varietal: Tabi

Process: Natural Hydro Honey



Processing Details

- o Cherries are harvested when ripe at 20-24 Brix with a minimum 90% degree of maturity
- o Cherries are floated to remove impurities and less dense cherries
- o Cherries are taken directly to dry for 8-12 days as part of the natural process phase
- o Semi-dried cherries are collected and put in water tanks for 24-36 hours to moisten the cherry before being pulped
- o Pulped coffee is returned to drying for 15-20 days as part of the honey process phase
- o Total drying time for this process is 23-32 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

El Mirador

Varietal: Catiope

Process: Washed



Processing Details

- o Cherries are harvested only when ripe
- o Cherries are pulped and mucilage remains in tact
- o Cherries are fermented for 12-16 hours
- o Coffee is washed to remove all remaining mucilage
- o Coffee is laid out to dry for 12-16 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

El Mirador

Varietal: Orange Bourbon

Process: Natural



Processing Details

- o Cherries are harvested when ripe at 20-24 Brix with a minimum 90% degree of maturity
- o Cherries are floated to remove impurities and less dense cherries
- o Selected cherries go through sieves and are hand sorted to remove dark and over-ripe cherries
- o Cherries are placed in plastic bags and placed in a refrigerated cooler for 86 hours where temperature is controlled at 9-12° Celsius to stabilise fermentation
- o The bags are removed from the cooler and left at room temperature for 8 hours
- o Cherries are dried using a dryer for 20-25 days
- o Moisture content is reduced to 10-11%
- o Beans are stored in dried cherry pods until ready for export

El Mirador

Varietal: Orange Bourbon

Process: Carbonic Maceration Washed



Processing Details

- o Cherries are harvested when ripe at 20-24 Brix with a minimum 90% degree of maturity
- o Cherries are floated to remove impurities and less dense cherries
- o Selected whole cherries are placed in plastic cans to ferment for 60-96 hours
- o Coffee is pulped and returned to the plastic cans with the juice produced from pulping as it is rich in sugars and microorganisms beneficial to the fermentation stage
- o Coffee ferments for 80-120 hours
- o Coffee is removed from the cans and washed
- o Coffee is laid to dry for 18-25 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export