



Coffee blossoms at Finca Deborah - Panama



Finca Deborah

Producer	Jamison Savage
Farm	Finca Deborah
Altitude	1900 - 2000 m
Region	Volcan, Chiriqui
Harvest	December - February
Awards	#1 WBC Dublin 2016 (Berg Wu) #1 & #3 Malaysia Brewers Cup 2017 #5 WBC Seoul 2017 (Hugh Kelly)

About Finca Deborah

Producer Jamison Savage has dedicated over 10 years to building Finca Deborah at one of the highest, shade grown coffee estates in the Chiriqui highlands of Volcan, Panama. Jamison believes a balanced ecosystem is essential to responsible coffee production and sustainability is a key theme across his work. Every effort is taken to preserve the terroir and no herbicides or harmful chemicals are applied to the flora. The result is a breathtaking rainforest canopy where carpets of lush cover-crops run freely between the coffee trees and rare species of birds and insects abound. Finca Deborah is considered one of the worlds preeminent coffee estates. Despite its placement in several coveted world championship competitions, Jamison continues to experiment and search for new ways to improve his agronomy and processing. Since 2016, he collaborated with Saša Šestić on implementing washed and natural CM techniques on the farm, many of which are highly sought after today.

One of the biggest concerns for Panamanian coffee farmers is security of labour. At Finca Deborah, the primary workforce on the farm is the Nobe-Bugle, and they are provided excellent living quarters, amenities, medical care and transportation, with plans for a child education building in the mix. There is room for workers to grow their own vegetables such as corn, beans, squash, banana and papaya, on the farm and there are over two dozen healthy chickens that provide eggs. The idea of community and family is incredibly important at Finca Deborah and while this all might sound standard, it is actually unusual and a direct contributor to Deborah's skilled labour retention. We believe Jamison's sustainable approach to farming mixed with advanced technological practices, a deep respect for nature and love of community guide him to being one of the worlds most impressive coffee producers.



[Click here to learn more about CM Selections Coffees](#)

Deborah CM W Amber

Varietal: Geisha

Process: Washed

Lot: Vivid



Processing Details

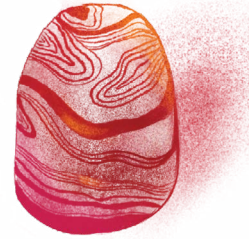
- o Picking of only dark red cherries at 20-22 Brix and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks filled with CO2 that pushes out O2
- o Short anaerobic fermentation time before being removed, pulped and thoroughly washed
- o Beans are dried in thin layers on raised beds
- o Drying typically takes 15 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

Deborah CM N Jasper

Varietal: Geisha

Process: Natural

Lot: Evolution



Processing Details

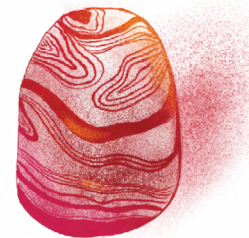
- o Picking of only dark red cherries at 20-22 Brix and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks filled with CO2 that pushes out O2
- o Extended fermentation time in a cool environment enhances red fruit flavours
- o Beans are removed from the tanks and dried on raised beds under shade to encourage juicy texture and high sweetness
- o Drying typically takes 20-25 days until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until ready for export

Deborah CM N Jasper

Varietal: Geisha

Process: Natural

Lot: Astral



Processing Details

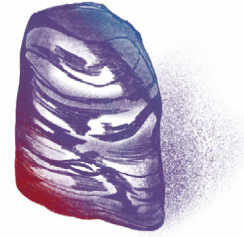
- o Picking of only dark red cherries at 20-22 Brix and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks filled with CO2 that pushes out O2
- o Short fermentation time in a warm and stable environment develops complex fruit characters including berries and tropical fruits
- o Beans are removed from the tanks and dried slowly on raised beds under shade to maintain texture and flavour while boosting sweetness
- o Drying typically takes 20-25 days until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until ready for export

Deborah CM N Indigo

Varietal: Geisha

Process: Natural

Lot: Symmetry



Processing Details

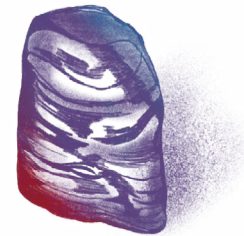
- o Picking of only dark red cherries at 20-22 Brix and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks filled with CO2 that pushes out O2
- o Extended fermentation time in a cool environment enhances signature dark fruit flavours
- o Beans are removed from the tanks and dried slowly on raised beds under shade to keep sweetness high and the texture rich and coating
- o Drying typically takes 20-25 days until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until ready for export

Deborah CM W Indigo

Varietal: Geisha

Process: Washed

Lot: Arctic



Processing Details

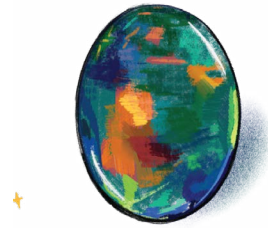
- o Picking of only dark red cherries at 20-22 Brix and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks filled with CO2 that pushes out O2
- o Extended anaerobic fermentation time before being removed
- o Cherries are pulped and undergo a second dry fermentation period to develop deep floral notes
- o After double fermentation, beans are thoroughly washed then dried on raised beds to maximise clarity in the cup
- o Drying typically takes 15 days until moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export

Deborah CM N Opal

Varietal: Geisha

Process: Natural

Lot: Enigma



Processing Details

- o Picking of only dark red cherries at 20-22 Brix and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks filled with CO₂ that pushes out O₂
- o Extended fermentation time brings red and dark berry flavours and tartaric acidity
- o Beans are removed from the tanks and dried on raised beds with abundant airflow to maintain floral elegance and lighter stonefruit and melon qualities
- o Drying typically takes 20-25 days until moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until ready for export

Cascara

Varietal: Geisha

Process: Natural



Processing Details

- o Finca Deborah cascara is made from the husk of geisha coffee cherries that have been naturally processed
- o Cherries are picked ripe and sundried as per traditional natural processing
- o When these dried cherry pods are dry milled the husk is separated and becomes cascara
- o This gives a cascara that looks more dry and flakey than cascara that comes from the skin of coffee cherries during wet-milling. It also creates a more elegant and refined flavour experience perfect for geisha coffee cherries