



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 it's 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.



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## Deborah CM N Amber

Varietal: Geisha

Process: Natural

Lot: Comet



### 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 orange coloured flavours
- o Cherries are removed from the tanks and dried on raised beds with abundant airflow to maintain elegance and fruit qualities
- o The Finca Deborah drying room controls temperature, heat, humidity and airflow to ensure cherries have optimal conditions to enhance the best flavours
- 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 Amber

Varietal: Geisha

Process: Natural

Lot: Nirvana



## Processing Details

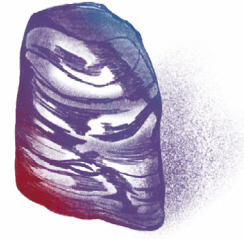
- o Picking of only dark red cherries at 20-22°Brix and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks filled with Nitrogen that pushes out O<sub>2</sub>
- o Nitrogen flushed fermentation tanks can help provide clarity in the final cup as well as maintain cell structure in the coffee seed. A stronger cell structure post extended fermentation processing results in less broken beans during the milling process, which results in a cup profile that is more clean, delicate and refined
- o Extended fermentation time brings fruit qualities
- o Cherries are removed from the tanks and dried on raised beds with abundant airflow to maintain floral elegance and lighter stone fruit 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

# Deborah CM N Indigo

Varietal: Geisha

Process: Natural

Lot: Symmetry V3



## Processing Details

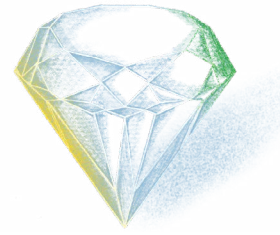
- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Cherries are carefully selected for a second time and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks and filled with CO2 such that all O2 is pushed out with lactobacillus bacteria and specific yeasts to added to enhance profile
- o Cherries are left to ferment for an extended period of time in controlled temperatures
- o Cherries are removed from tanks and dried on a three tier, raised African bed system under controlled drying conditions at Finca Deborah
- o The Finca Deborah drying room controls temperature, heat, humidity and airflow to ensure cherries have optimal conditions to enhance the best flavours
- o Drying typically takes 20-25 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods in grain-pro bags to absorb more flavours from the dried fruit and stabilise the moisture levels and stored under controlled conditions at cool and stable temperatures
- o When absorption and stabilisation are complete, coffee is then hulled and selected for density, size, shape and colour before being lightly vacuum sealed ready for export

# Deborah CM W Diamond

Varietal: Geisha

Process: Washed

Lot: Arctic



## Processing Details

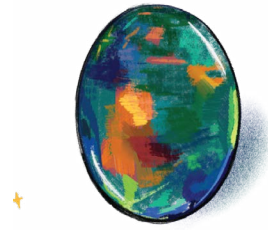
- o Picking of only dark red cherries at 20-22°Brix and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks filled with CO<sub>2</sub> that pushes out O<sub>2</sub>
- o Extended anaerobic fermentation time before being removed
- o Cherries are pulped and undergo a second 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 The Finca Deborah drying room controls temperature, heat, humidity and airflow to ensure cherries have optimal conditions to enhance the best flavours
- 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 CO<sub>2</sub> that pushes out O<sub>2</sub>
- o Extended fermentation time brings red and dark berry flavours and tartaric acidity
- o Cherries are removed from the tanks and dried on raised beds with abundant airflow to maintain floral elegance and lighter stone fruit 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