



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.

Finca Deborah

Varietal: Geisha

Process: Inoculated Natural

Lot: Interstellar



Processing Details

- o Cherries are harvested perfectly ripe at 21-24°Brix
- o Cherries are carefully selected for a second time to ensure only the best cherries go to this lot before they are deposited in hermetically sealed tanks with a yeast inoculation strain added
- o Cherries remain marinading in the tank for 100 hours to allow the yeast time to consume most of the flesh of the fruit beneath the cherry skin
- o This yeast strain works to enhance aromatics, enhance acidity, and build body
- o Temperature and pH levels are monitored numerous times a day to ensure variables remain at desired levels
- o Once fermentation is complete cherries are spread on a three tiered, 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 Cherries are consistently agitated throughout the day to enable consistent drying and to prevent mould
- o Drying typically takes 20 days
- o Moisture content is reduced to 11%
- o Beans are stored in dried cherry pods in grain-pro bags and sit in bodega where temperatures are cool stable to allow the beans to absorb more flavours from the dried fruit and stabilise the moisture levels
- 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

Finca Deborah

Varietal: Geisha

Process: Natural

Lot: Nirvana



Processing Details

- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Cherries are carefully selected for a second time to ensure only the best cherries go to this lot before they are deposited in hermetically sealed tanks
- o Tanks are flushed with Nitrogen to remove O₂. Nitrogen flushed fermentation tanks provide clarity in the final cup and help maintain cell structure in the bean, which results in less broken beans during the milling stages for a more clean, delicate and refined overall profile
- o Temperature and pH levels are monitored numerous times a day to ensure variables remain at desired levels
- o Once fermentation is complete cherries are spread on a three tiered, 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 Cherries are consistently agitated throughout the day to enable consistent drying and to prevent mould
- o Drying typically takes 20-25 days
- o Moisture content is reduced to 11%
- o Beans are stored in dried cherry pods in grain-pro bags and sit in bodega where temperatures are cool stable to allow the beans to absorb more flavours from the dried fruit and stabilise the moisture levels
- 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

Finca Deborah CM Natural

Varietal: Geisha

Process: CM Natural

Lot: Enigma

Tasting notes: purple grape, cherry, toffee, peach, raspberry candy, rosewater, creamy, rich, intense, sweet, clean

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
- 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

Finca Deborah CM Washed

Varietal: Geisha

Process: CM Washed

Lot: Vivid

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
- o Cherries are left to ferment for a short period of time in controlled temperatures to bring yellow fruit flavours
- o Cherries are removed from tanks, pulped and thoroughly washed before going to dry on a three tier, raised African bed system under controlled drying conditions at Finca Deborah in thin layers
- o The Finca Deborah drying room controls temperature, heat, humidity and airflow to ensure beans 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 parchment in grain-pro bags
- 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

Finca Deborah CM Washed

Varietal: Geisha

Process: CM Washed

Lot: Illumination

Processing Details

- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Beans are pulped and floated to further sort cherries by density
- o Pulped beans go into sealed tanks and filled with CO2 such that all O2 is pushed out
- o Coffee are left to ferment for a short period of time in stable temperatures
- o Coffee is removed from tanks and thoroughly washed before being laid on a 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 15 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment in grain-pro bags to stabilise the moisture levels and stored under controlled conditions at cool and stable temperatures
- o When stabilisation is complete, coffee is then hulled and selected for density, size, shape and colour before being lightly vacuum sealed ready for export

Finca Deborah CM Natural

Varietal: Geisha

Process: CM Natural

Lot: Symmetry

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
- 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