



Saša Šestić with producer Jamison Savage - Morgan Estate



Morgan Estate

Producer	Jamison Savage
Farm	Morgan Estate
Altitude	1700 - 1850 m
Region	Volcan, Chiriqui
Harvest	December - February
Awards	#1 Taiwan Barista Championship 2015 #2 Hong Kong Brewers Cup 2016 #1 & #2 Hong Kong Barista Championship 2016

About Morgan Estate

The Morgan Family is from Volcan, Chiriqui with a history going back several generations. They have owned this farm for over 25 years and planted the first geisha trees about seven years ago. It is located in a valley full of lush, high-tropical rainforest. There is a river running through the middle of the 12 hectare farm, hundred-year-old trees up the sides, and waterfalls streaming down steep rock walls filled with wildlife. And scattered throughout this beautiful wonderland, you can find the geisha coffee trees nestled perfectly into the surrounding environment.

The farm is meticulously managed and maintained by award winning producer Jamison Savage, whose wife is part of the Morgan family, and the processing techniques used are equally as cared for to ensure each lot meets exacting standards. Jamison spends a lot of time towards the drying stages of the coffee, rotating the beans across multi level drying beds in order to achieve desirable flavours and high quality clarity in the cup profiles. Without this level of precision and devotion, Morgan Estate would not be known across the world for the award winning lots that it has produced. This is a farm that showcases the full potential of what geisha coffee is capable of, when it is grown under the right circumstances, given the right care, and grown in conjunction with the surrounding natural environment. Grown as coffee should be grown, in balance with nature.



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

Morgan Estate 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 colored flavours
- o Cherries are removed from the tanks and dried on raised beds with abundant airflow to maintain elegance and fruit 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