



Producer Jamison and Estate partner Saša - Iris Estate



Iris Estate

Producers Jamison Savage

Farm	Iris Estate
Altitude	1850 - 2300 m
Region	Volcan
Harvest	December - June

About Iris Estate

Finca Iris Estate is the latest farm project that began with three very talented coffee professionals who each had a clear vision about where they wanted coffee to go. They believe that specialty coffee should reflect the terroir in which beans grow and not be a representation of processing styles, and this is how we find the perfect cup. To begin this catalogue of terroir representation, producer Jamison Savage planted several different varieties across the Estate at varying altitudes but did not remove or adjust any part of the natural landscape or forest to do so. He believes that we should do as little work as possible to the ecosystem at the farm, as this allows the coffee cherries to fully express all the natural flavours and elements that exist within its area. With this ethos in mind, Finca Iris Estate is blossoming into a representation of how super specialty coffee growing can be, and it is the three producers' goal to share as much of this work with the wider world as possible.

The three major goals for showcasing the future of specialty coffee agriculture at Iris Estate are to equally consider the taste of the coffees - do they represent the land from which they grew? - strengthen the sustainability of the farm and those who work on and around it, and to create a bridge that closes the divide between producers and consumers. They aim to achieve this third goal through sharing what it takes to cultivate, grow, harvest, and produce coffee via online channels and build a space where consumers and baristas can witness the life of specialty producers in Panama. With this bridge beginning to connect the supply chain more closely together, the team at Iris Estate hope that this industry can celebrate the work of the producers more and recognise where the true value of quality lies: with the trees.

Finca Iris Estate

Variety: Geisha

Process: 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 The yeast strain chosen will enhance aromatics, elevate acidity and induce more body in the cup
- o Cherries remain in the tank for 100 hours to allow the yeast to consume a large portion of the coffee fruit while allowing the beans to absorb high levels of fruits notes and floral aromatics
- 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 Iris Estate

Variety: Geisha

Process: Natural

Lot: Afterglow



Processing Details

- o Cherries are meticulously harvested perfectly ripe at a reading over 21°Brix
- o Cherries are immediately taken to the drying house at Finca Deborah and spread out on the top level of the three tier, raised African bed system
- o Cherries are maintained at a specific depth of layering to prevent over-fermentation
- 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 during the first several days to enable consistent drying and to prevent mould
- o After several days on the top level under direct sunlight cherries are moved to the second level to continue drying for up to 30 days
- o Slower, labourious, and methodical drying processes prove essential to allow the coffee to absorb layered, natural and complex flavours from the fruit
- o Moisture content is reduced to 10.5-11%
- o Beans are stored in dried cherry pods and placed in grain-pro bags that are stored in bodega for up to 90 days
- o This “reposito” or rest period allows the coffee to stabilise and equalise its humidity levels while also absorbing more flavours and sweetness from the dried fruit
- o Beans are then hulled and selected for density, size, shape and colour before being lightly vacuum sealed ready for export

Finca Iris Estate

Variety: Geisha

Process: Natural

Lot: Symbiosis



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
- o Cherries remain in the tank for 100 hours with no inert gas added or infused
- o Natural CO2 accumulates inside the tank as the cherries ferment creating an anaerobic environment
- o During anaerobic fermentation the beans slowly absorb high fruit notes and aromatic qualities
- 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



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

Iris Estate CM W Diamond

Variety: Geisha

Process: Washed

Lot: Illumination



Processing Details

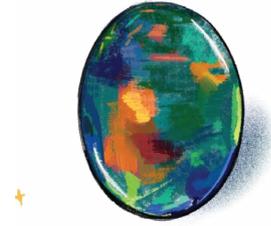
- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Beans are pulped and floated to further sort cherries by density
- o Pulped beans go into sealed tanks and filled with CO2 such that all O2 is pushed out
- o Coffee are left to ferment for a short period of time in stable temperatures
- o Coffee 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

Iris Estate CM N Opal

Variety: Geisha

Process: Natural

Lot: Enigma



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