



*Residence at Finca Guamito - Colombia*

## Finca Guamito

Producer	Beimar Becerra Gómez
Farm	Finca El Guamito
Altitude	1700 m
Region	La Lindosa, Palermo, Huila
Harvest	April - July & September - December

## About Finca El Guamito

Coffee producer Beimar Becerra comes from a long line of coffee producers, with both of his grandfathers, as well as his father, all growing coffee in Palermo, meaning he grew up on coffee farms. At the age of eleven, his family moved to another expanse of land in the hillsides of Neiva. In the surrounding landscapes, driving by, you find varying landscapes. From the flat roads and oppressive humidity of the town, to the cattle farms past the paved roads over the muddy yet powerful Magdalena River. Beyond the outer edges of Neiva, red rock formations speckle the horizon that give way to undulating hills. Through the streets, locals sit with their pet poodles, chihuahuas and parrots, listen to music and drink freshly pressed sugar cane juice.

It is out past this land, a one hour and forty minute motorcycle ride from Palermo's capital, that we find Beimar's six hectares of land; four of which have castillo and colombia coffee trees planted alongside plantains. This harvest year will be the colombia varieties' final for Finca El Guamito. The trees will be stumped or replaced due to issues with leaf rust. Beimar and his wife, Edelia Angel, have a 19 year old son who helps around the farm, and a 9 year old daughter. This municipality homes a community proud of their coffee growing agriculture, as well as their marble and gold mines. Coffee farms are a common important familial inheritance, including for Beimar, and we are happy to be sharing his final harvests of colombia coffee with the world. During harvest time, Beimar employs up to 10 pickers, who stay on the farm throughout the harvest and are paid by the kilo of picked cherries for their work.

# Finca Guamito

Varietal: Colombia

Process: Washed

Tasting notes: pineapple, caramel, cherry, red grape, floral, lily, white grape, kiwi, juicy, tartaric acidity



## Processing Details

- o Cherries are harvested when ripe by about 10 pickers employed for the harvest season
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Cherries are left whole for 24 hours in hoppers to begin fermentation before being moved to tanks to ferment for an additional 36 hours
- o Coffee is pulped and washed
- o Coffee is mechanically dried for 36-40 hours
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export