



Coffee blossoms flowering at Finca Deborah



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.



Downloadable
gallery link

Finca Deborah

Varietal: Geisha

Process: Washed

Lot: Terroir



Processing Details

- o Cherries are meticulously harvested perfectly ripe at a reading of 20-22°Brix
- o Beans are de-pulped mechanically before being thoroughly washed
- o Beans are taken to the drying house at Finca Deborah and spread out on the top level of the three tier, raised African bed system for a few days where exterior and superficial interior moisture is removed
- o Beans are then moved to the second tier for most of the drying period under the shade of the top tier
- o Beans are moved to the bottom level for final drying stage in the shaded and cooler area of the drying room
- o Beans 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 beans 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 Slower, labourious, and methodical drying processes prove essential to allow the coffee to absorb layered, natural and complex flavours
- o Moisture content is reduced to 10.5-11%
- o Beans are stored in parchment and placed in grain-pro bags that are stored in bodega for up to 90 days
- o This “reposo” or rest period allows the coffee to stabilise and equalise its humidity levels
- o Beans are 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: 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 “reposo” 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 Deborah

Varietal: Geisha

Process: Hybrid 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 marinating 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: Hybrid washed

Lot: Horizon



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 marinating 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 removed and pulped and thoroughly washed to remove mucilage before being 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: Hybrid Inoculated Natural

Lot: Apocalypse



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 koji inoculation strain added
- o Cherries remain marinating in the tank for several days to allow the koji time to consume most of the flesh of the fruit beneath the cherry skin
- o This koji strain works to enhance sweetness and elegance whilst highlighting a strong tartaric acidity
- 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: Anaerobic 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

Finca Deborah NG Hybrid

Varietal: Geisha

Process: Nitrogen Natural

Lot: Elipse

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. 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 pulped and thoroughly washed before being 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 Coffee is consistently agitated throughout the day to enable consistent drying and to prevent mould
- o Drying typically takes 15-20 days
- o Moisture content is reduced to 11%
- o Beans are stored in parchment in grain-pro bags and sit in bodega where temperatures are cool stable to allow the beans to 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 NG Natural

Varietal: Geisha

Process: Nitrogen 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. 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 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 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 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 Washed

Varietal: Geisha

Process: CM Washed

Lot: Echo

Processing Details

- o Cherries are harvested perfectly ripe at 20-22°Brix and further hand sorted
- o Beans are pulped and floated to additionally sort cherries by density
- o Pulped beans are layered in sealed tanks with cascara, where the layers are of equal ration pulped beans - cascara cherry. Layers continue through entire tank all the way to the top, and sealed for fermentation
- o Tanks are flushed daily with CO2 for a short fermentation time of 2-3 days in stable temperatures
- o Coffee is removed from tanks and thoroughly washed before being laid 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 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 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: Aril

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 to bring pink 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 Natural

Varietal: Geisha

Process: CM 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

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

Finca Deborah NG Natural

Varietal: Geisha

Process: Nitrogen natural

Lot: Odyssey

Processing Details

- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Cherries are carefully selected for a second time and remain unwashed to keep the natural yeasts and fungi present from the Finca Deborah environment. These natural yeasts and fungi contribute to the cherry's expression of terroir
- o Whole cherries are placed inside sealed tanks and flushed with Nitrogen (N). Tanks are flushed with N daily. The use of N in tanks results in greater clarity in the cup profile
- o Cherries are left to ferment for an extended period of time, between 4-6 days, 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. Cherries start on the highest tier to begin reducing moisture content, and then are moved down each layer to slow down the drying stages without introducing harmful bacteria, resulting in an overall consistent drying rate, which leads to higher sweetness and greater clarity in the final cup profile
- o Cherries finish drying on the bottom tier when moisture content is reduced to 10-12%
- 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 25-30 days
- 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 NG Washed

Varietal: Geisha

Process: Nitrogen washed

Lot: Ambrosia

Processing Details

- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Cherries are carefully selected for a second time and remain unwashed to keep the natural yeasts and fungi present from the Finca Deborah environment. These natural yeasts and fungi contribute to the cherry's expression of terroir
- o Whole cherries are placed inside sealed tanks and flushed with Nitrogen (N). Tanks are flushed with N daily. The use of N in tanks results in greater clarity in the cup profile
- o Cherries are left to ferment for an extended period of time, between 4-6 days, in controlled temperatures
- o Once fermentation is complete and cherries removed from tanks, coffee is pulped and dry fermented shortly before moving to the three tiered African drying bed system under controlled drying conditions
- o Coffee begins drying in parchment on the second tier drying bed to protect the parchment from cracking. Coffee is moved down the tiers throughout drying to ensure a consistent and slow drying rate, which results in cleaner cup profiles
- o Coffee finishes drying on the bottom tier when moisture content is reduced to 10-12%
- 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 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 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 NG Washed

Varietal: Geisha

Process: Nitrogen washed

Lot: Umbra

Processing Details

- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Cherries are carefully selected for a second time and remain unwashed to keep the natural yeasts and fungi present from the Finca Deborah environment. These natural yeasts and fungi contribute to the cherry's expression of terroir
- o Whole cherries are placed inside sealed tanks and flushed with Nitrogen (N). Tanks are flushed with N daily. The use of N in tanks results in greater clarity in the cup profile
- o Cherries are left to ferment for an extended period of time, between 4-6 days, in controlled temperatures
- o Once fermentation is complete and cherries removed from tanks, coffee is pulped and dry fermented shortly before moving to the multi tiered African drying bed system under controlled drying conditions
- o Coffee begins drying in parchment on the lowest levels of drying beds in a cool space of the drying house. Drying is done very slowly for this lot to control cup clarity
- o Coffee finishes drying on the bottom tier when moisture content is reduced to 10-12%
- o The Finca Deborah drying room controls temperature, heat, humidity and airflow to ensure cherries have optimal conditions to enhance the best flavours
- o Extra slow drying typically takes 45 days
- 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 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