



Producer Jamison and Estate partner Saša - Iris Estate



Iris Estate

Producers Jamison Savage, Sasa Sestic, Elvin Siew

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 utilise innovative processing techniques to enhance those qualities. This is how we find the perfect cup. The catalogue of terroir representation began right from the start with nurturing the soils to optimal and sustainable health. Jamison shares that soils are one of the most important aspects to quality coffee, and he takes this element seriously. The varieties planted at Iris Estate are placed within the natural forest, not in place of it, and each have cup qualities that Jamison values. From geisha, to SL-28, to heirloom, Iris Estate is exploring how natural terroir and extreme elevation can really elevate the unique qualities we love in coffee.

Processing Iris Estate lots is done with immaculate consideration and purpose. Innovative processing techniques include fermentation time using specific gases, including carbon dioxide or nitrogen, temperature and humidity controlled fermenting conditions, and a multi-tiered drying bed system where coffees are moved to control the drying rate, which ultimately results in a cleaner cup profile. Every decision has a purpose and desired outcome that still allows the variety to show its best colours.

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.



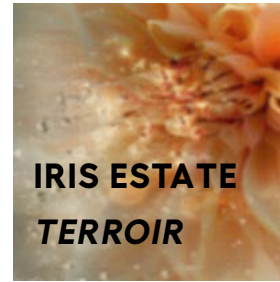
Downloadable
gallery link

Iris Estate Terroir

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 Iris Estate and spread out on the top level of the multi 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 Iris Estate 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 “reposito” 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

Iris Estate Afterglow

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 Iris Estate and spread out on the top level of the multi tier, raised African bed system
- o Cherries are maintained at a specific depth of layering to prevent over-fermentation
- o The Iris Estate 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

Iris Estate Horizon

Varietal: Geisha

Process: Hybrid washed

Lot: Horizon



Processing Details

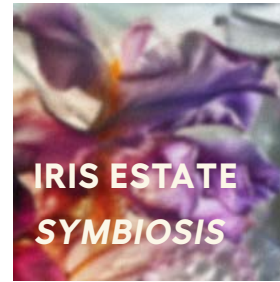
- o Cherries are harvested perfectly ripe at 21-24°Brix
- o Cherries are carefully selected for a second time to ensure only the best cherries go to this lot before they are deposited in hermetically sealed tanks with a yeast inoculation strain added
- o Cherries remain marinating in the tank for 100 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 Iris Estate
- o The Iris Estate 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

Iris Estate Symbiosis

Varietal: Geisha

Process: Anaerobic Natural

Lot: Symbiosis



Processing Details

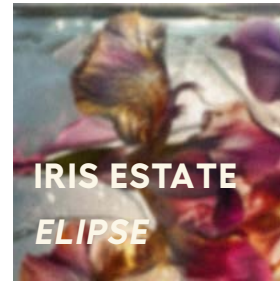
- o Cherries are harvested perfectly ripe at 21-24°Brix
- o Cherries are carefully selected for a second time to ensure only the best cherries go to this lot before they are deposited in hermetically sealed tanks
- o Cherries remain in the tank for 100 hours with no inert gas added or infused
- o Natural 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 multi tiered, raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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

Iris Estate Elipse

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 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 multi tiered, raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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 dried cherry pod 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

Iris Estate Nirvana

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 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 multi tiered, raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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

Iris Estate Illumination

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 multi tier raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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 Vivid

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 multi tier, raised African bed system under controlled drying conditions at Iris Estate in thin layers
- o The Iris Estate 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

Iris Estate Vivid

Varietal: Sidra

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 multi tier, raised African bed system under controlled drying conditions at Iris Estate in thin layers
- o The Iris Estate 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

Iris Estate Aril

Varietal: Geisha

Process: CM Washed

Lot: Aril



Processing Details

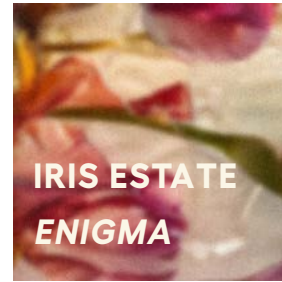
- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Cherries are carefully selected for a second time and separated by sections of the farm
- o Whole cherries are placed inside sealed tanks and filled with CO2 such that all O2 is pushed out
- o Cherries are left to ferment for an extended period 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 multi tier, raised African bed system under controlled drying conditions at Iris Estate in thin layers
- o The Iris Estate 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

Iris Estate Enigma

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 multi tier, raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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

Iris Estate Symmetry

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 multi tier, raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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

Iris Estate Symmetry

Varietal: Sidra

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 multi tier, raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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

Iris Estate Odyssey

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 Iris Estate environment. These natural yeasts and fungi contribute to the cherry's expression of terroir
- o Whole cherries are placed inside sealed tanks and filled 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 multi tier, raised African bed system under controlled drying conditions at Iris Estate. 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 Iris Estate 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

Iris Estate Ambrosia

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 Iris Estate 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 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 Iris Estate 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

Iris Estate Tango

Varietal: Geisha

Process: Nitrogen Natural

Lot: Tango



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 to ferment for 48 hours
- 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 multi tiered, raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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

Iris Estate Tango

Varietal: Sidra

Process: Nitrogen Natural

Lot: Tango



Processing Details

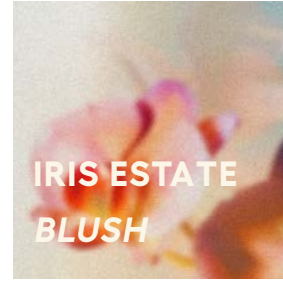
- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Cherries are carefully selected for a second time to ensure only the best cherries go to this lot before they are deposited in hermetically sealed tanks to ferment for 48 hours
- o Tanks are flushed with Nitrogen to remove O₂. Nitrogen flushed 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 multi tiered, raised African bed system under controlled drying conditions at Iris Estate
- o The Iris Estate 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

Iris Estate Blush

Varietal: Geisha

Process: Nitrogen Natural

Lot: Blush



Processing Details

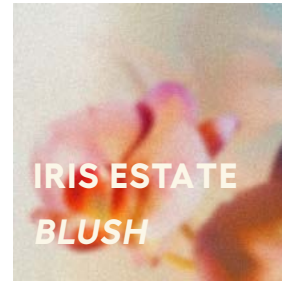
- o Cherries are harvested perfectly ripe at 20-22°Brix
- o Cherries are carefully selected for a second time to ensure only the best cherries go to this lot before they are deposited in hermetically sealed tanks to ferment for 72 hours
- o Tanks are flushed with Nitrogen to remove O₂. Nitrogen flushed 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 multi tiered, raised African bed system under controlled drying conditions at Iris Estate
- o Throughout the drying phase, a Koji powder is applied over the cherry skin to encourage further sugar breakdowns, resulting in brighter flavours
- o The Iris Estate 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

Iris Estate Blush

Varietal: Sidra

Process: Nitrogen Natural

Lot: Blush



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 to ferment for 72 hours
- 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 multi tiered, raised African bed system under controlled drying conditions at Iris Estate
- o Throughout the drying phase, a Koji powder is applied over the cherry skin to encourage further sugar breakdowns, resulting in brighter flavours
- o The Iris Estate 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