

Colombia

Tamana Excelso EP



Geographic Information

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| Origin: | Municipio Timana, Huila, Colombia |
| Finca/Estate: | Timana (La Gaitana) |
| Plant Varietal(s): | Caturra (48%), Castillo (26%), Colombia Typica (25%) |
| Altitude: | 1,200 m.a.s.l. |
| Rainfall: | 1,400mm PA |
| Harvest Period: | October-December |
| Processing: | Washed and Dried in Parabolic Drier |
| Storage: | Roast-Den aged and stored in solid oak sheds |



'La Gaitana'

The Timana sub-division of the Huila province is a location of particular note in Colombia. It was the home of heroine 'La Gaitana', who famously led the indigenous people of the Upper Magdalena River Valley in armed resistance against the Spanish in 1539-40. This spirit of freedom lives on in the heart and soul of the coffee farmers who fight to deliver the best cup of excellence Colombia offers.

Over 3,000 individual coffee growers with an average of only 1.7 hectares of land come together to provide the world with what is often regarded as the benchmark of high quality washed arabica coffee.

In this lot, Excelso size (screen 15-16) beans have been hand selected from the crop, the pickers first carefully selecting only the finest cherries, at the exact level of ripeness, to ensure a truly unique Colombian coffee experience. This speciality grade lot is expected to score 87 or more depending on how it is roasted. Under the careful slow, small batch, hand roasting technique of the Roast-Den it is not unreasonable to consider scores in the higher eighties or even the nineties.

The winy character, citrus notes and extremely balanced cup with a wondrous aftertaste make this a coffee that is definitely worth fighting for.



Tasting Notes

Colombia rarely disappoints, and this coffee is special by even Colombian standards. Incredibly well balanced, fruity and sweet with the characteristic mouthfeel of a great wine. The acidity is bright and left in the mouth for a few moments opens the senses to an array of fruit flavours that are citric and orchard and tropical, creating a coffee fruit salad sensation before subsiding to a remarkably sweet and mellow aftertaste.

