

Colombia El Mirador

Raspberry Jelly • Powdered Sugar • Cherry Pie • Grenadine

Light

Dark

Don Victor's Story

We've now purchased a few coffees from Don Victor Gutierrez, a producer with plots in both Huila and Tolima. This lot comes from his Tolima plot, El Mirador. Don Victor is serious about the quality of his coffee, which began when he inherited his parents' farms in 2010. Don Victor renovated the farms and began planting new exotic varieties of coffee including Gesha, Pink Bourbon, Wush Wush, Java, and Maragogype. He also obtained his Q grader certification to evaluate his coffees. His passion extends to conservation, where he ensures the farms' preservation of soil, fauna, and flora.

COFFEE DATA

ORIGIN:	DEPARTMENT:	MUNICIPALITY:	FARM:
COLOMBIA	TOLIMA	PLANADAS	EL MIRADOR
FARMER:	ALTITUDE:	VARIETY:	PROCESSING:
DON VICTOR GUTIERREZ	1750-1830 m.	PINK BOURBON	HONEY
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
36 HOUR FERMENTATION IN CHERRY 24 AS HONEY	20 DAYS SUN DRYING	CAMPESINO	RASPBERRY JELLY, POWDERED SUGAR, CHERRY PIE, GRENADINE

Pricing Transparency

Our Purchase
1 bas (70 kg each)

Landed Cost
(Plus Shipping)
\$8.17 per pound

Roast Moisture Loss
\$0.98 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$23.50