

L I M I T E D R E L E A S E

Colombia El Mirador Pink Champagne

Watermelon • Pink Starburst • Sparkling • Guava

Light  Dark



Elkin's Story

Elkin Guzman is truly a man of charisma and energy. He partners with his wife Diana to create incredibly special coffees, powered by his scientific aptitude for processing techniques. We're once again featuring his Pink Champagne process. The coffee is fermented with a culture or 'musto' derived from local berries, creating a cup quality similar to Pink Champagne. It's now our second year purchasing this coffee, and it's becoming a regular feature for us around the Holiday Season.

COFFEE DATA

ORIGIN:	REGION:	TOWN:	FARM:
COLOMBIA	HUILA	PALESTINA	EL MIRADOR
PRODUCER:	ALTITUDE:	VARIETY:	PROCESSING:
ELKIN GUZMAN	1550-1750 m	CATIOPÉ	PINK CHAMPAGNE
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
140 HOURS WITH A CULTURE DERIVED FROM LOCAL BERRIES	DRIED ON CANOPIES	ALGRANO/ CLEARPATH	WATERMELON, PINK STARBURST, SPARKLING, GUAVA

Pricing Transparency

Our Purchase
2 bags (70 kg each)

Landed Cost
(Plus Shipping)
\$11.63 per pound

Roast Moisture Loss
\$1.51 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$31.00