

L I M I T E D   R E L E A S E

# Colombia

## El Mirador Strawberry

Strawberry Jelly • Pomegranate • Effervescent • Rum Candy

Light



Dark



### Elkin's Story

Another unique offering from Elkin Guzman. Elkin is 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. This offering is a strawberry co-ferment, but still keeps characteristics of the coffee intact. The coffee is fermented with a caramelized strawberry mixture in an anaerobic environment for 80 hours, followed by another 96 hours of fermentation with yeast. The coffee is dried to 10.5%-11.0% moisture content.

### COFFEE DATA

ORIGIN:	REGION:	TOWN:	FARM:
COLOMBIA	HUILA	PALESTINA	EL MIRADOR
PRODUCER:	ALTITUDE:	VARIETY:	PROCESSING:
ELKIN GUZMAN	1550-1750 m	CATIOPE	STRAWBERRY COFERMENT
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
80 HOUR ANAEROBIC WITH CARAMELIZED STRAWBERRY 96 HOURS WITH YEAST	DRIED ON CANOPIES	ALGRANO/ CLEARPATH	STRAWBERRY JELLY, POMEGRANATE, EFFERVESCENT, RUM CANDY

### Pricing Transparency

Our Purchase  
2 bags (70 kg each)

Landed Cost  
(Plus Shipping)  
\$11.96 per pound

Roast Moisture Loss  
\$1.55 per pound

Packaging Cost  
\$0.90 per pouch

Retail Price (12 oz.)  
\$32.00