

COLOMBIA



Region

Huila

Producer

Jhoan Vergara, Finca Las Flores

Altitude

1,750 masl

Variety

Chiroso

Harvest Period

Oct-Jan(Main)/May-aug(Mitaca)

Processing

Natural Thermal Shock



COLOMBIA NATURAL THERMAL SHOCK ARABICA EXCELSO EP, HUILA, FINCA LAS FLORES, CHIROSO

acetic • lactic • juicy • silky • melon • ripe peach • chamomile •
elderflower

On the quest for distinguished coffee, you cannot miss Colombia. Colombia's quality reputation stems from hard work and excellent terrain. A unique topographic characteristic also comes into play when describing the various facets of Colombian coffees: the three cordilleras of the Andes mountain range. Several microclimates are formed between and within the mountain ranges, resulting in exceptional conditions for high-quality coffee production.

One of the most renowned coffee-producing regions is Huila - and for good reason. Huila boasts a perfect blend of fertile soils, high altitude, and an ideal climate for cultivating specialty coffee. Located in the municipality of Acevedo, Finca Las Flores stands out in this region. Here, Jhoan Manuel Vergara Ayure produces exceptional micro-lots, growing varieties such as Pink Bourbon, Tabi, Java, and Maracaturra.

Established in the 1990s, Finca Las Flores has evolved from an 18,000-tree farm to a sprawling estate with 90,000 trees. In 2006, the Ayure family embarked on their specialty coffee journey by participating in the Cup of Excellence competition. Since then, and now with the support of their son, Jhoan, they have dedicated themselves to enhancing and distinguishing their coffee offerings.

An example of this dedication is this beautiful micro-lot of natural Chiroso, which underwent thermal shock, a technique to finish the fermentation process that involves a combination of hot and cold water to open the pores in the beans and fixate volatile compounds. The Chiroso variety was rediscovered in Colombia in the early 2000s and remains primarily exclusive to the country. Its popularity surged when a Chiroso coffee won 1st place in the Cup of Excellence competition in 2014. Initially believed to be a regression of Bourbon, research has connected its origin to Ethiopian landraces.

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LIST + BEISLER

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