

ANA VIZCAINO EMBODIES FINCA Esperanza. Her son, Pancho, and then later Ana herself, visited Blueprint in 2015. During Ana's first visit, I listened to her vision of Esperanza as we sat in the front window of the café. She convinced me that Esperanza was committed to the process of quality.

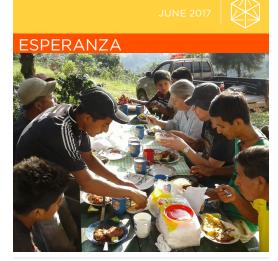
I then visited Ana and Pancho at Esperanza early in 2016 to see the farm and discuss a potential partnership. I was impressed by Ana's unwavering commitment to organic farming. We surveyed the farm, discussed approaches to roya (Coffee Leaf Rust), and ended up at a west-facing slope that, in my mind, looked to be a perfect section to claim for Blueprint. So, stretching out my arms I asked, "May we have this section?" and they agreed.

After that visit, Ana and I mapped out goals for my next visit in early 2017. One of them was to collaborate on the processing of the coffee from the section we claimed, now called "Blue-Bird". I consulted with Scott's Lab to support research into the use of winederived yeasts to promote consistency and quality in specialty coffee processing.

My return trip in January 2017 involved testing processing methods using the wine-derived yeasts from Scott Laboratories and alternative processing approaches. From our tests, we decided to process this offering from Esperanza using a yeast called CIMA. In addition, we introduced the pulped coffee fruit into the fermentation barrels along with the yeast and seeds to promote greater yeast activity. This process and journey has lead to our first release of many to come from Esperanza. More collaboration is already in process.



PHOTO: Macerated coffee cherries and yeast inside a fermentation barrel at Esperanza. WRITTEN BY: Andrew Timko PHOTOS BY: Andrew Timko



COUNTRY:	Guatemala
REGION:	Cerro Pecul
ALTITUDE:	1300 - 1400 MASL
PROCESS:	Macerated cherry w/ CIMA yeast fermentation
HARVEST:	January – February 2017
VARIETY:	Caturra
IMPORTER:	Two Birds Coffee

SUGGESTED PARAMETERS

DRIP RATIO:	1	;	17
ESPRESSO RATIO:	1	:	2.25

WE TASTE:

orange, chocolate, brown spice



PHOTO: Sharing a meal with Ana and her team at Esperanza during my January 2017 visit.