

FEBRUARY 2023



## FINCA TAMANA



**THIS IS THE SIXTH HARVEST WE HAVE** purchased from Elias Roa Parra's Finca Tamana. It has been a privilege to share in this partnership and witness the transformation of his farm over time. When Elias first purchased Finca Tamana, his family lived in a makeshift shelter on the land while planting their first crops. Today, the farm employs approximately 50 workers during the harvest season to collect coffee cherries on 40 hectares of cultivated land.

Meeting the high-quality sorting and processing standards of the specialty coffee market requires skill, refinement, and knowledge. First, harvesters separate ripe vs. unripe cherries by visual appearance. Then, they place the ripe coffee cherries in a pool of water for 12 hours, changing the water out 2-3 times. If cherries float, this indicates that they are not dense enough with sugars, and the harvesters skim them out. The seeds are then removed via the washed process and transported to a drying room for 25-30 days.

Elias is grateful for the harvesters who work at Finca Tamana, saying their relationship is one of "great friendship." According to Elias, the farm places importance on paying competitive wages and providing good food and hospitality to its workers. It is not easy to find people who can do skilled processing, so Elias credits his employees as the ones who ultimately make the business grow.

With distinct sweetness and a rich, nuanced flavor profile, this Colombian coffee is medium bodied and delivers hints of cherry, maple, and toasted nuts.



**PHOTOS:** Andrew Timko

**ABOVE:** Elias Roa Parra manages a large farm in Colombia, with 40 hectares of cultivated land.

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<b>COUNTRY:</b>	Colombia
<b>PRODUCER:</b>	Elias Roa Parra
<b>REGION:</b>	El Pital, Huila
<b>ALTITUDE:</b>	1700 - 1800 MASL
<b>PROCESS:</b>	Washed
<b>HARVEST:</b>	June - August 2022
<b>VARIETIES:</b>	Caturra, Castillo, Colombia
<b>SOURCING PARTNERS:</b>	Elias Roa Parra (farmer) Osito (exporter & importer)

## SUGGESTED PARAMETERS

<b>DRIP RATIO:</b>	<b>1: 16</b>
<b>ESPRESSO RATIO:</b>	<b>1: 2</b>
<b>WE TASTE:</b>	cherry, maple toasted nuts, plum, brown sugar



**ABOVE:** Coffee farms provide great habitats for bees and other pollinating insects.