

MARCH 2021



ARISTIDES GUARNIZO



SOIL BIOLOGY PLAYS A SIGNIFICANT AND HIGHLY misunderstood role in the process of supporting the health and nutritional composition of all plants. The relationship between soil biology and the plant is mutualistic, providing the nutrition to maintain plant health and to resist pests and disease. *Terroir* has been understood as the influence of climate, soil, terrain, and tradition. When we visited Aristides Guarnizo's farm in the mountains of Tarqui in Colombia, we were able to see the direct influence of soil and its interaction with terroir.

This coffee is the product of a unique and truly natural process taught by Gustavo Ramirez Castaño. This is a self-supported cyclical process that fosters the health of the coffee plants, the flavor of the coffee, and possibly the health of the farmers.

The cycle begins with the creation of a compost tea concoction that is diluted and applied to the farm. This concoction supports plant health and the microbiological health of soil and plant surfaces, which then influences the fermentation process. Bacteria and yeasts grown and accumulated during fermentation create a culture similar to kombucha scoby, which smells wonderfully aromatic. The scoby is then introduced into the compost pile. After the pile has decomposed, the runoff becomes compost tea — thus completing the cycle and beginning again.

We are excited to share this bright, sweet coffee, which is the result of sustainable practices that support soil health and foster a quality product. Anticipate a medium-bodied cup with floral notes, along with hints of strawberry, cherry, and caramel.



WORDS: Andrew Timko
PHOTOS: Andrew Timko
ABOVE: Tarqui is located in a valley and surrounded by mountains.

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COUNTRY:	Colombia
PRODUCER:	Aristides Guarnizo
REGION:	Tarqui, Huila
ALTITUDE:	1800 MASL
PROCESS:	Washed, Anaerobic Fermentation
HARVEST:	April — June 2020
VARIETIES:	Castillo
SOURCING PARTNERS:	Aristides Guarnizo (Farmer) Fairfield Trading (Exporter) CCS (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 17
ESPRESSO RATIO:	1: 2.5
WE TASTE:	florals, strawberry, cherry, caramel



ABOVE: Yaved Guarnizo, the brother of Aristides, collects scoby for compost.