

## NESTLED HIGH IN THE HILLSIDES

of central Colombia is the 3.15-acre farm Santa Rosa. Here, farmer Luis Lamprea and his son, Don Luis, harvest the coffee cherries that are used in Blueprint Coffee's new single origin offering: Santa Rosa.

The story of Santa Rosa begins with a grouping of agroecological coffee and food exporters called Equation Coffee. Equation is the parent company to La Palma y El Tucán, the first in this amalgamation. Established in 2011, La Palma is a farm and mill that quickly became a pioneer in processing technique and a model of specialty Colombian coffee. La Palma developed the Neighbors and Crops program to help local farmers within a 10km radius of their mill to improve techniques and, in turn, produce a highquality coffee cherry for La Palma to purchase and process. This collaboration provides a framework that is mutually beneficial for La Palma and for the neighboring farms, including the Santa Rosa farm.

Our Santa Rosa coffee beans are the result of mixed fermentation, involving a combination of lactic and acetic processing methods. After being hand-sorted at the wet mill, the coffee cherries are stored for 30 to 40 hours in airtight fermentation tanks, before passing through three levels of quality control and depulping. From there, the beans undergo an acetic fermentation for up to 40 hours. They are then sent through the washing channels and transferred to African raised beds to begin the drying stage of processing, which will conclude in a drying machine at a gentle pace that never exceeds 38°C. As a result, the cup exhibits sweet fruitiness and bright floral aromas.



WORDS: Andrew Timko PHOTOS: Equation Coffee ABOVE: Beans during the drying stage of processing on African raised beds.

MAY 2020





COUNTRY:	Colombia
PRODUCER:	Luis Lamprea
REGION:	Cundinamarca
ALTITUDE:	1600 MASL
PROCESS:	Washed with Mixed Fermentation
HARVEST:	May – September 2019
VARIETIES:	Castillo, Colombia
SOURCING PARTNERS:	Equation Coffee (Exporter) La Palma y El Tucan (Mill) Ally Coffee (Importer)

## SUGGESTED PARAMETERS

DRIP RATIO:	1:16.5
ESPRESSO RATIO:	1:2.25
WE TASTE:	orange, cherry, brown sugar, fig





ABOVE: Luis Lamprea walks through his farm Santa Rosa.