

JUNE 2024



FINCA TAMANA



THIS IS THE SEVENTH 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.

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. Meeting the high-quality sorting and processing standards of the specialty coffee market requires skill, refinement, and knowledge. It is not easy to find people who can do this skilled processing. Elias credits his employees as the ones who ultimately make the business grow. Our commitment to purchasing coffees from Finca Tamana harvest after harvest helps make this investment into employees possible. Elias shared that our early contracts with him and our loyalty through the years have made a big impact.

During a visit to Finca Tamana last summer, our green buyer Cher was excited to learn that Elias was beginning to naturally process some of his coffees. A cupping confirmed that "this was very much what we expect from a great natural Colombia," shares Cher: a sweet, full-bodied cup with notes of cherry, brownie, grape, and fruit cordial. This is our first purchase of a natural lot from Finca Tamana, with hopes of more to come.

JUNE 2024



FINCA TAMANA



COUNTRY: Colombia

PRODUCER: Finca Tamana

REGION: El Pital, Huila

ALTITUDE: 1700 - 1800 MASL

PROCESS: Natural

HARVEST: July - August 2023

VARIETIES: Caturra, Castillo, Colombia

SOURCING PARTNERS: Elias Roa Parra (farmer)
Osito (exporter & importer)

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 17

ESPRESSO RATIO: 1 : 2.5

WE TASTE: cherry, brownie, spice,
grape, fruit cordial

BODY ● ● ●
SWEET ● ●
BRIGHT ● ●

PHOTOS: Cher Denny/Blueprint Coffee

ABOVE: Elias Roa Parra, Cher Denny, and Ryan Stakes at Finca Tamana in 2023.

OPPOSITE: Elias teaches Cher how to sort coffee cherries.