

SAN MIGUEL

2017 RESERVE LOT OFFERING



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| COUNTRY | COLOMBIA |
| REGION | BUESACO, NARIÑO |
| ELEVATION | 1,800 MASL |
| VARIETY | COLOMBIA, CATURRA |
| PROCESSING | WASHED |
| HARVEST SEASON | JUNE-AUGUST 2017 |

Over the past three years the Passenger green buying team has spent a relatively significant amount of time in Colombia, having made on average four trips a year. There are 32 Departments in Colombia, which are not too dissimilar in political structure and general appearance to our States. Of these 32 departments 19 produce coffee: Antioquia, Boyacá, Caldas, Cauca, Cesar, Caquetá, Casanare, Cundinamarca, Guajira, Huila, Magdalena, Meta, Nariño, Norte de Santander, Quindío, Risaralda, Santander, Tolima and Valle. Of these 19 Cauca, Nariño, Tolima and Huila are arguably the most famous for producing top quality specialty coffee.

This coffee comes to us from the department of Nariño. More specifically it comes to us from the San Miguel hamlet in the municipality of Buesaco. This lot is comprised of coffee from two producers who live in San Miguel: Jairo Armero and Libardo Urbano. Processing was traditional for the area: coffee was pulped using a drum pulper and fermented in tanks without water before being washed and then dried on covered beds - all at the farm level. The coffees were delivered separately to a new association in Buesaco. The association was started by two brothers who are interested in offering a more transparent option compared to other local buyers. At the association the coffees were cupped before the decision was made to blend the two producers' lots together. This decision was both aesthetic (based on their complimentary profiles - not surprising considering they were produced in the same hamlet), and also functional (even blended together they represent a very small lot).

This lot arrived in the States during the second week of December, 2017 and was placed in deep freeze storage the first week of February, 2018.

IN THE CUP

Stewed fruits, marzipan and caramel on the nose introduce a cup that is rife with red fruits ranging from red currant to raspberry. A black tea base anchors this coffee whose fruit character continues to evolve as the cup cools.

THE TAKEAWAY

Over the years Passenger's focus in Colombia has been in Southern Huila, and to a lesser degree, Tolima. Acknowledging that there is incredible diversity in Colombia, we were thrilled to come across this coffee from Buesaco, Nariño, another of Colombia's famous coffee growing departments.

