

COLOMBIA EL NEVADO

DURING THE SECOND YEAR OF OUR NEVADO PROJECT, we have begun taking the next steps towards exclusive Direct Trade relationships with these farmers, while continuing our exploratory work to identify more potential new partners. We also worked with farmers on relationship development, systems improvement, and incentive based tiered pricing.

To build El Nevado, we combed through hundreds of coffees to find the best of the best from this harvest in Colombia. We continue to work to build trust, in part by ensuring farm gate price traceability for every coffee, while sharing techniques, processes and ideas with the farmers. One technique we frequently employ to help us assess what we like and to pinpoint potential development is lot separation. The more detail we glean about each lot, the easier it becomes for us to clearly state what works and then recognize the farmers who make it happen. In order to encourage them to continue in the same vein, solidify our preferences and make it a very real, tangible thing, we set up incentive based tiered pricing; we pay more for coffees that score higher and have the taste profiles we prefer.

Each producer who contributed to El Nevado cultivates their coffee plants on farms which average two to three hectares. Caturra, Colombia and some Bourbon variety coffees are represented. The producers all have small scale, individual processing techniques. They use small volume depulpers to remove the cherry; some are hand cranked while others have attached a small motor, similar in size to ones you'd find inside a lawnmower. After depulping the cherry, they ferment the coffee to further remove mucilage from the coffee parchment. On farms this small, the largest fermentation tanks typically mimic the size of a bathtub. Some of the producers also soak their coffee to increase brightness and cup clarity. Finally, they dry their coffee either on patios or on parabolic raised beds, which they call marquesinas. Although their processes vary, each producer uses whichever techniques bring out the best expression of their coffee.

NEW IN 2017

Keep an eye out for a few small lots that are coming from our Nevado Project this year.



El Nevado, loosely translated as snowy peak, consists of exquisite coffee from new producers who cultivate at the highest elevations in Colombia.

