

La Palma y El Tucán Neighbors & Crops



This coffee comes to us from La Palma y El Tucán as part of their Neighbors & Crops program, an initiative that was designed to bolster the caliber of coffee coming from the region, as well as improve the quality of life for local producers.

The operators of La Palma purchase coffee from over 200 families within a 10 kilometer radius of the farm, and process that coffee using their state of the art wet mill. In order to maintain more ubiquitous and consistent flavor profiles from these community style lots, scientists at La Palma developed techniques that allow them to better manage the fermentation stage of coffee processing.

In addition to controlling the process, La Palma has taken other measures that help maintain the quality of Neighbors & Crops coffees. During peak harvest periods, they transport highly trained cherry pickers to their partner farms. This provides huge cost- (and time-) savings for the farmers, and it allows the staff at La Palma to better monitor which cherries will be transported back to the mill for processing.

Additionally, La Palma provides neighbor farms with organically composted fertilizers. Quality fertilizer keeps coffee trees healthy, resulting in consistently high quality cherries. This creates yet another win-win scenario: farmers earn more from each plant they cultivate, and La Palma establishes another environmental factor that will help produce coffees with the same attributes.

LACTIC PROCESS

The Lactic Process was implemented at La Palma in order to establish and maintain consistent cup profiles for coffees that are grown at hundreds of different locations. It is technically a fully washed process, but with an interesting twist in regard to fermentation.

Once coffee is harvested from neighboring farms it is brought to La Palma where it is sorted by density. The coffee is then de-pulped and placed into large food-grade plastic bins (about the size of a small hot tub) with airtight lids. A tube with a one-way valve is then attached to allow oxygen to escape but prohibit air from entering back into the bin.

During the 40-60 hour fermentation process, bacteria produces methane, which fills the container and pushes the oxygen out. This anaerobic style container encourages faster growth of lactic acid bacteria.

Scientists at La Palma have a great understanding of this type of bacteria, and have developed cup profiles based on the amount of lactic acid bacteria they allow to inhabit each container.

Next the coffee is placed into a reservoir filled with clean water to undergo a second 12-24 hour wet fermentation. The time varies for each batch depending on the moisture content and temperature of the outside air. After fermentation, the coffee is moved to plastic-lined, raised drying beds.

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BREAKDOWN

ORIGIN	Colombia
REGION	Cundinamarca
MILL	La Palma y El Tucán
PROGRAM	Neighbors & Crops
PROCESS	Lactic
VARIETY	Various

CUP PROFILE



NOTES + SUGGESTIONS

Filter: Kalita Wave

25g Coffee
400g Water / 205°F
Brew Time ≈ 3.5 - 4 minutes

- 40g bloom for 40s
- 120g pour at 40s
- 120g pour at 1min 20s
- 120g pour at 2 min
- stir + wiggle to level bed

This coffee is best prepared using a Kalita Wave brewer and bleached filter. The Kalita compliments the Lactic process perfectly, allowing the diverse tropical and stone fruit notes to shine, while also highlighting the distinct mouthfeel these coffees provide.

We taste prominent notes of ripe mango papaya, and key lime, with a highly unique mouthfeel reminiscent of dessert wine. As the cup cools, rich chocolate notes coat the pallet, imparting a delightfully long and balanced aftertaste.