

SWEET BLOOM

COFFEE ROASTERS

TIMANA

**Tee-mah-nah*

HUILA, COLOMBIA

Cola, mandarin, brown sugar

Launch Date:	Process
6.2.25	Washed
Buying Tier	Variety
4 - visits	castillo, Colombia, caturra
1st Purchase	Altitude
2015	1700 msl



Lots from the Timana growing group have been used in our Hometown espresso for years. We think it makes a lovely base to the espresso because of its big sweetness, lively acidity, heavier body, chocolate, dark fruit and mild citrus notes. Often, we also like to highlight this special coffee as a single origin and now is the time again.

Fresh off the grind the aromatics are cola sweet. A milk chocolate mid-tone resonates from hot to cold and is joined by browned butter, brown sugar, and a soft but lively mandarin acidity.

Sweet, balanced and chocolatey,

Variety Info:

Castillo: One of the most commonly grown coffee in Colombia, development started by Cenicafe in 1982, to combat Coffee Leaf Rust. More experiments went on to create something closer to Caturra in cup quality; and it was released for production in 2005.

Colombia: Colombia Variety was a highly productive and coffee-leaf-rust-resistant hybrid introduced by the agronomist arm of Colombia's National Federation of Coffee Growers (FNC) in the 1980s, widely distributed and, to specialty coffee professionals, widely discounted as subpar due to its genetic proximity to Timor Hybrid, an Arabica-Canephora cross that was discovered around the 1930s or 40s.

Espresso	Pourover	Grind
In: 18.5g	In: 17.5g	Pourover: 750µm
Out: 32g	Water: 305g	
Time: 23-25s	TDS%: 1.21%	