

# SWEET BLOOM

COFFEE ROASTERS

## SEBASTIAN GOMEZ

*\*Suh-bash-tin Go-mehz*

### HUILA, COLOMBIA

*lychee, blackberry, mango, pinot*



#### Launch Date:

6.30.25

#### Process

Anaerobic Natural

#### Buying Tier

2- Contract

#### Variety

Gesha

#### 1st Purchase

2025

#### Altitude

1700 msl

In 2012, while Andy was competing in the World Brewers Cup Championship in Vienna, he met Kapo Chiu who was volunteering for the competition. Andy shared some of his competition coffee with Kapo and a wonderful friendship began. In the past 13 years, Kapo went on to become a 3x Hong Kong barista champion and placed 2nd in the World Barista Championship with coffee Andy had roasted. Four years ago Kapo sold his business, The Cupping Room, and moved to Copenhagen. After getting settled, he began a new company, Poma Coffee. In a nutshell, POMA grows coffee in greenhouses outside of Copenhagen. They use technology, state-of-the-art research, and sound agricultural practices to control the soil content and growing environment. Through their experiments (such as pruning, shade control and various processing techniques), they are able to advise producing partners on best agricultural practices for their farms. Now, we have a very special coffee to share with you which is a collaboration between Poma Coffee, Coffinet (producers and exporters), and Sebastian Gomez, who grows his gesha variety on his farm, La Divisa, in Quindío, Colombia. The coffee is processed with a method called EF2, which essentially means it is first exposed to a dry anaerobic fermentation for 24 hours, then submerged inside a water tank and kept at 22 degrees C for 60 hours. The coffee is then dried on raised beds. The results are stunning and lead to a competition worthy gesha. Just after grinding, the aromatics are complex and intense - at once smelling tropical, and then dark fruited and winey. Resounding sweetness follows in the cup, with a ringing malic acidity and fruit notes ranging from lychee, to blackberry. If you are looking for a beautiful, mind blowing coffee, look no further.

Variety Info: **Gesha:** An Ethiopian Landrace variety cultivated in many coffee growing regions. Gesha is known for its high quality, complex florals and sweet fruit notes.

#### Espresso

In: 18g

Out: 38g

Time: 25-27s

#### Pourover

In: 18.5g

Water: 305g

TDS/EXT: 1.32%/18.7%

#### Grind

Pourover: 950µm