



# EL PLAN



## TASTING NOTES

BLACKBERRY / HAZELNUT /  
CHOCOLATE MOUSSE

Welcoming back El Plan from Colombia! Marking our third harvest buying from the El Plan farm, you might recognise this classically tasty coffee from our current Filter Blend.

Adding a clean, black tea quality suited wonderfully to the blend, we knew we had to give you the opportunity to enjoy it as a single origin filter too. Developed by second generation producer David Gomez, the farm spans 6 hectares, with 3 dedicated purely to coffee cultivation and home to 9000 coffee trees. Located in Nariño, the region is positioned in the far south-west of Colombia, bordering Ecuador. While it is one of the most challenging places to work in, it's also most interesting with farms located on remote, steep hillsides at high altitudes of 2050-2200 masl. Hand picking the coffee cherries, they are floated in plastic tanks, followed by a 1 day fermentation. After pulping, the cherries ferment again for 4 days and finally sundried on a patio and plastic dryer.

With notes of blackberry, creamy chocolate and toasted hazelnuts, this filter coffee is delicious anytime of day.

Coffee: El Plan  
Country: Colombia  
Region: Nariño  
Producer: David Gomez  
Roast Level: Light  
Varieties: Castillo, Colombia, Caturra  
Process: Washed  
Altitude: 2050 MASL  
Landed: October

▼ FILTER