

FAMILLE ORTEGA-GOMEZ

HUILA, COLOMBIA

crédit : Esnaider Ortega-Gomez

CANDIED CHERRY | GREEN APPLE | ORANGE



Lot

harvested at the *Villa Maria* farm
in San Agustin, in the Huila region of Colombia

Varietal

Red Caturra

Process

washed

Altitude

1750 m.a.s.l.

Mill

Villa Maria

Crop

2020

Imported via

Semilla Coffee

Despite his young age, Esnaider Ortega-Gomez has already earned international recognition for his work in the specialty coffee sector. Today, he shares his experience and knowledge with coffee producers within his region to help them better understand the market.

And even if there is no doubt on his virtues, Esnaider wants to make sure his whole family's work is well represented.

NOTES FROM OUR TEAM :

«This coffee is really versatile! Especially as an espresso, it can reveal pleasant nutty flavours. Then, lowering the temperature a notch, all of a sudden it's a handful of fruit flavoured and sour candies.» – **James**

«There's a lot of fruits in there : I'm thinking green apple, kiwi and grapefruit amongst others. The first time I tasted this one, I could not stop drinking. It was kind of dangerous!» – **Marilu**





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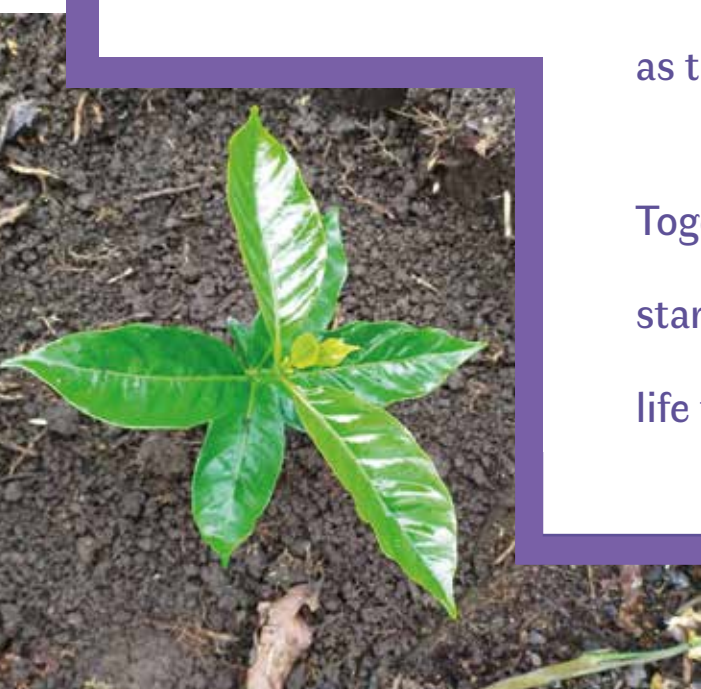


This is a lot of the Red Caturra varietal, harvested at the Ortega-Gomez's Finca Villa Maria, not far from San Agustin in Huila, Colombia.

The Ortega-Gomezes are a well-known family in the area, counting Don Olgar

as the father and Duvan, Esnaider and Lina as brothers and sisters.

Together, they share the same restraints and maintain really high standards. Esnaider even jokes about how their coffee lives a better life than theirs.



It must be said that Esnaider has had a particular path. His previous work as a sample roaster and as a cupper for a major Colombian specialty exporter led him to meet people and learn more about the international market.



Esnaider and his father both manage the *beneficio*, where coffee fruits are processed.

However, Esnaider is also involved at different levels, such as elaborating the menu for the varieties they grow. Through the years, he was able to add Tabi, Sidra, Castillo, Red and Yellow Caturra, amongst others.

Today, Esnaider partners with other well-established growers (from Los Naranjos group), and initiates the Monkaaba project.

Monkaaba's goal is to share knowledge and skills through meetings and weekly cupping sessions, in order to help producers find a better market for their coffee.

SAN AGUSTIN HUILA, COLOMBIA

San Agustin and the surrounding areas could never benefit from agricultural mass production given its high mountainous location and the narrowness of the lands within.

For this reason, commodity coffee crops are not financially viable for anyone.

Producers from the area are then compelled to strive for quality and more direct trades, which is where Monkaaba prevails.

However, it is not that simple for one to adapt their agricultural practices and hope to respond to the market's needs.



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Too often, the price for one's coffee comes with no explanation of how it's been decided or what could be improved.

Esnaider commits to share his knowledge with anyone interested in better evaluating their product, enhancing the quality and having a better understanding of the market.

THE MONKAABA PROJECT

cupping

in order to better understand how the scope of their practices translates in taste, Esnaider organizes weekly tasting sessions to encourage information sharing

demand

Esnaider also shares his own understanding of the market and helps highlight the array qualities that coffee buyers around the world search for

impact

the Monkaaba project allows us to discover coffee producers starting in the specialty market and to possibly contribute to their success



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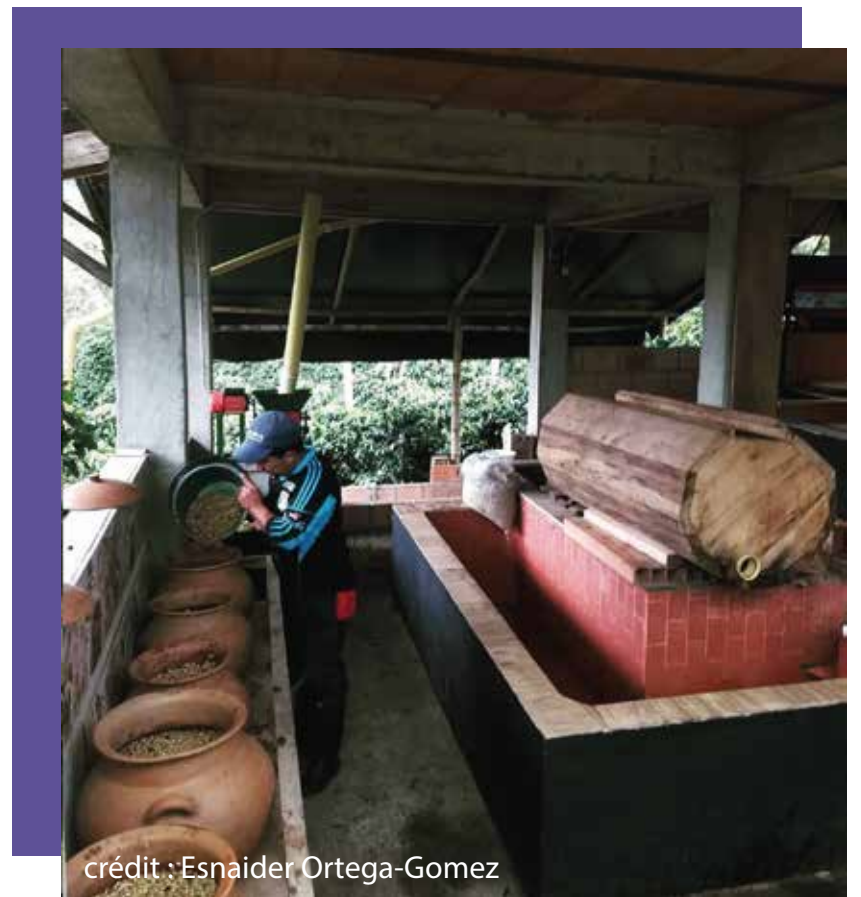
Thanks to Semilla Coffee's recommendation, we have the opportunity to taste the fruit of their fastidious work!

Besides their intention to help coffee producers prosper, the Ortega-Gomez family also aspires to perpetuate traditions.

In the past, their predecessors had to use wood and clay to build the fermentation tanks because they did not have access to brick and cement. Even though it is unconventional and even though bricks and cement are now easy resources to find, the Ortega-Gomezes still use wood and clay for this purpose today.

That being said, the coffee we have here has been left in a wood and clay tank for 12 hours right after it was harvested.

It was then pulped and left again in a clean tile tank for 24 hours before they washed it 3 to 4 times.



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Among all our tastings, the extraction method that impressed us the most was made with an *Aeropress* filter!



14g of finely ground coffee (coarser than espresso)
220g of water at 96 Celsius degrees
pour evenly on grounds and wait 2 minutes
before pressing

The **Union Microlot** series seeks to promote entrepreneurs with noble initiatives and whose coffees really stand out as well as paying respectful prices considering the labour required and the quality that results from it.

Semilla and Esnaider's relationship is based on honest values and on goals we hope to see materialize.

