

# Wilmar Guarnizo Micro-lot Series: # 1 Caturra/Colombia Honey

ATLAS  
COLLECTION

## Tarqui, Huila, Colombia

 <b>VARIETY:</b> Caturra	 <b>PROCESS:</b> Honey	 <b>HARVEST TIME:</b> June	 <b>FLOWER SEASON:</b> October
		 <b>WET MILLING:</b> Depulped, then floated for density first before fermenting for 24 hrs in tile-lined tanks. After fermentation, the coffee is washed in the same space in a small channel.	
 <b>ELEVATION:</b> 1600–1800 MASL	 <b>PRODUCER:</b> Wilmar Guarnizo	 <b>DRYING:</b> Dried on shaded raised beds for 3 weeks	 <b>DRY MILLING:</b> Processed by Caravela in their plant in Armenia, Colombia. Sorted for density and size, sorted to remove defects, parchment removed before bagging.

**CUP SCORE:**  
87.75

**PARTNER SINCE:**  
2013

*The Atlas Collection seeks to highlight our coffee sourcing values—quality, ethics, collaboration, and integrity—which act as our tools for exploring the complex world of coffee. This coffee from Wilmar Guarnizo in Huila, Colombia is a wonderful example of quality.*

Grown on the fertile Andean slopes of Huila, Colombia, this honey-processed coffee comes to us through a strong relationship with Wilmar Guarnizo, one of nine siblings of our longtime partners, the Guarnizo family. As the first of five micro-lots purchased together—to be released one by one—for an experimental series from Don Wilmar, this lot of Caturra and Colombia boasts vibrant fruit flavors that offer an expansive experience of the characteristics we usually expect from a honey-processed coffee, setting the stage for the dynamic exploration of process and variety to come.



Wilmar Guarnizo on his farm.

We are particularly excited about these five micro-lots, not simply because this is the first time we are experimenting with a series of this magnitude, but also because of the emphasis these coffees, and their producer, place on the nuance of process and variety in tandem. Taken as a whole, the package serves as a glimpse into Don Wilmar’s passion for innovation, curiosity, and precision. Don Wilmar consistently balances his creative flair—such as his well-known knack for fermentation experimentation—with his deliberate methodology. Throughout this series, his intense evaluation of traditional factors, such as cherry maturation and microclimate’s influence on ripening, leaves us with an unexpected breadth of flavors and characteristics that shine through in each of these five coffees.

Take, for example, that honey and natural processing are rare throughout most Colombian coffees, simply because of the extra labor and time they require, and the difficulty of doing them well in changing microclimates (in large part due to climate change). For his honey process, Don Wilmar harvests the cherry at a more advanced level of ripeness than he would for a washed coffee, factoring in an even greater set of calculations. Although it assumes more risk, the diligent process pays off in a resulting vibrant, delightful cup.

**Joe  
Coffee**

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Though Don Wilmar is no stranger to honey process, the combinations of process and variety he chooses to highlight in this series illustrate his innovation and genuine desire to explore what each of these carefully selected coffees are capable of becoming under different constraints. In addition to honey-processed Caturra and Colombia, this series also features a honey-processed Gesha, naturally-processed Gesha, as well as a honey-processed Laurina. As a dedicated producer who places his whole self into his work, Wilmar's selection of his more recently cultivated varieties, such as the Gesha and Laurina, speaks to his balanced approach to combining a passion for craft with his ingenuity for keen business decisions. For example, though the unpredictability brought on by climate change makes honey and natural processes more complicated to execute in this region, Don Wilmar emphasizes that these processes themselves have a reduced impact on the environment, with inherently less output than washed coffees. Though not necessarily the easier route, Wilmar's foresight into growing business constraints, such as climate change, feeds his creative approach to different techniques.

Those familiar with regular Joe Coffee offerings might recognize the Guarnizo name from our year-round single origin offering, La Familia Guarnizo. Due to the unique growing season of the region, as well as the family's extreme diligence in managing production timelines, the Guarnizo's coffee reaches maturation twice a year, which allows both a steadier stream of income for the family, as well as a dependable product for us. The first semester, or harvest, runs from April–July while the second usually runs from October–December.



The family together owns and operates several farms near Tarqui, Huila, which sits in an area of Colombia where the Andes Mountains split into three separate ranges. Situated on the remote eastern slopes of the Central Cordillera, each farm sits at approximately 1,600–1,800 meters above sea level. The previous generation of Guarnizos (Don Wilmar's parents) were among the first coffee growers in their area, cultivating the 5 hectares of land that are now owned by Don Wilmar.

We purchase coffee from the Guarnizos through Caravela Coffee with forward, fixed price contracts. In this arrangement, both parties agree on a steady price for a set quantity of a certain quality level throughout the year. This fixed contract allows the families to count on a stable income for a percentage of their annual yield, while easing the worry of fluctuations in the commodities market. Likewise, it allows us at Joe to rely on a consistent product at a stable price for our own business while staying in tune with their business needs and the challenges they face to produce quality month after month.

This has become particularly important throughout the COVID-19 pandemic, both on the Guarnizo's side, as well as ours here at Joe. With persistent labor shortages in Colombia, an ever-growing unpredictability in climate variation, and overall supply stream delays globally, our process of forward-contracting with the Guarnizos builds a foundation of financial stability for both of our businesses, which in turn allows us to explore more experimental projects such as this one.