

Origin – Ember & Oak Coffee Roasters

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Ember & Oak Coffee Roasters

Category: Origin

Back in Tolima: harvest notes from Finca El Paraíso In June our head roaster Tom spent ten days in Tolima, Colombia, during the main harvest at Finca El Paraíso, the farm we have bought from every year since 2018. Doña Marta Rojas has replanted a third of the farm with Castillo and Pink Bourbon over the past five years, and this year's lots are the best we have cupped from her. Tom helped with picking on the upper slopes at 1,900 metres and with the slow raised-bed drying that gives this coffee its sweetness. What changed this year A new solar dryer has cut drying time in wet weather from four weeks to eighteen days and reduced defects. We agreed a price 15 percent above last year's, and a three-year commitment so Marta can plan the next stage of replanting. The new crop lands in Melbourne in October. It will be on the roaster, and in the café, the week it arrives. September 19, 2026

Ember & Oak Coffee Roasters

Small-batch specialty coffee, roasted in Fitzroy, Melbourne

112 Gertrude Street, Fitzroy VIC 3065 Mon–Fri 7am–3pm · Sat–Sun 8am–3pm

Coffee

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