

Shattah Geisha



September Release

Tolima, Colombia

Blackberry // Lime // Honeysuckle

Coming from a medical background, Mauricio Shattah approaches each step of coffee production with a surgeon's precision. His farm, Finca La Negrita, produces made-to-order coffees that challenge the status quo. Like Shattah's stunning Natural from earlier this year, this Geisha lot was created specifically for Merit Coffee. We are proud to share it with you as part of our Gold Lantern series.

Producer: Mauricio Shattah
Altitude: 1850-2100 m
Process: Washed with Tartaric Acid
Cultivar: Geisha

The Geisha variety alone turns heads. It is rare, coveted, and delicious. Shattah takes this special variety one step further with a compelling fermentation process. When the majority of the fruit of these Geisha cherries comes off, the remaining seed goes to the fermentation tank to break down any remaining cherry flesh. At this point, Mauricio adds tartaric acid, a naturally occurring organic acid that gives grapes and bananas some of their flavor. Organic acids are often associated with fruits (for example, citric acid and lemons). These compounds rearrange particles responsible for aroma in a way that heightens the perception of certain flavors. Though complex, the result is simple: a sublime cup of coffee.



Merit