

Colombia

La Fletcha

Cherries for this microlot were picked following strict ripeness criteria. Cherries were later pulped and exposed to 35 hours of dry fermentation. Later, the cherries were placed on raised beds for 11 days until 10% moisture content was reached.

This microlot is 100% Castillo. This variety was developed by Federación Nacional de Cafeteros. It is more productive than Caturra and resistant to coffee leaf rust.

Cupping Notes:

Grapefruit, guava, stone-fruits and caramel



Altitude

1700-2100 MASL



Botanical Cultivars

Castillo



Location/ Farm

Aponte, Nariño



Process

Honey



MICROLOT
SPECIALTY COFFEE



COFFEE ROASTERS

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