

COLOMBIAN AT HEART



Cunaluna

COFFEE LAB



— What we do



“ We specialize in the search, sourcing and curation of differentiated green coffees in Colombia, finding the right profiles for our clients. ”



“ We also roast at origin, developing taylor made products for our clients' markets. ”





How we Do it



We work directly with the most recognized coffee growers in the different regions of Colombia, where we have access to unique microlots.



We cup, evaluate and select the lots according to the requirements of the markets where we are present.



We closely accompany our clients through our offices in Middle East, Europe, USA and Colombia, where we can provide an immediate response to all their requirements.





Varietals/Microlots

☉ Geishas

☉ Pink Rosado

☉ Sudam Rume

☉ Wush Wush

☉ Aji

☉ Pacamara

☉ Papayo

☉ Laurina

☉ Colombia

☉ Caturron

☉ Caturra

☉ Castillo



Products



Process

- Washed
- Natural
- Honey
- Infused

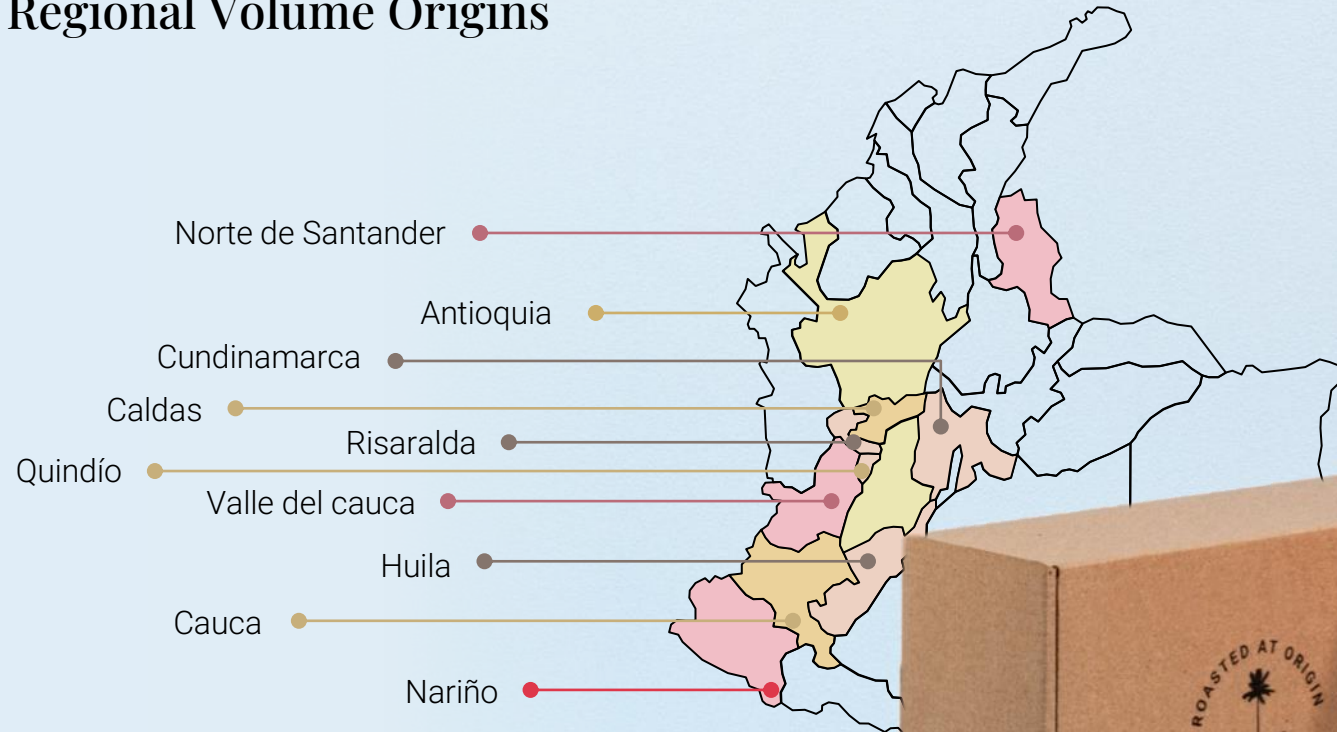


Fermentation

- Aerobic
- Anaerobic
- Termal Shock

Products

Regional Volume Origins



**In Green Coffee or
Roasted at Origin**

Roast

Packaging





Meet the Farmer



Farmer: Wilton Benitez



Farm: Paraiso 92



Region: Piendamó, Cauca.
Colombia



Coffee Description: Pink Bourbon with double-anaerobic method, which includes sterilizing the cherries with ozone gas and ultraviolet light.



Pink Bourbon Double-Anaerobic:
This lot of green coffee was selected as number one of 2023 by the Coffee Review of the United States with an SCA score of 98.



Notes: Strawberry blossom, blackberry buttercream, orange, and purple grape.

Selected as best
coffee of 2023:



Meet the Farmer



Farmer: Duberney Cifuentes



Farm: La España



Region: Planadas, Tolima.
Colombia



Coffee Description: Balancing complexity and approachability, its medium roast enhances bean intricacies, maintaining a smooth, well-rounded character.



Geisha Washed: Winner of the Cup of Excellence in Colombia for 2023



Notes: Nuts, hazelnut with notes of lime and grapefruit

Winner
of:



Meet the Farmer



Farmer: Viviana Martinez



Farm: El Eden



Region: Calarca, Quindio.
Colombia



Coffee Description: With medium acidity and a medium roast level, it strikes a harmonious balance, allowing the intricate Pink Bourbon nuances to shine without overwhelming your palate.



Notes: Lychee and Cranberries



Pink Bourbon Honey Infused: Cultivated from the Pink Bourbon varietal and processed with a honey-infused method, this extraordinary coffee unveils a captivating fusion of lychee and cranberry flavors in each cup.

Meet the Farmer



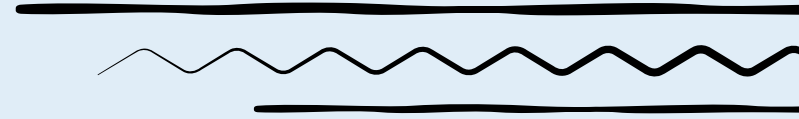
Farmer: Luis Anibal Calderon



Farm: Villabetulia



Region: Acevedo, Huila,
Colombia



Coffee Description: The aroma blends Citric and Caramel, enticing you to savor each moment. Medium-high acidity.



Geisha Natural: this Geisha undergoes a unique Natura process with anaerobic fermentation for 100 hours. This extended fermentation imparts depth to the flavor profile.



Notes: Vanilla, caramel honey with hints of grapefruit and tangerine

Contact Us



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