

KOLUMBIEN

CARAMBOLO ESTATE (LAS FLORES & EL DIVISO), EXCELSO EP

This coffee originates from two farms in Bruselas, Huila: El Diviso, managed by Nestor Lasso and his family, and Finca Las Flores, managed by Johan Vergara and the Vergara family. El Diviso is located at 1,780–1,900 meters above sea level, while Las Flores sits at 1,700–1,790 meters. Both farms focus on experimental processing and grow a variety of cultivars.

This lot is a mix of Tabi and Yellow Colombia varieties. It undergoes a dual fermentation process: an initial aerobic stage followed by anaerobic submersion to emphasize stone fruit characteristics. After fermentation, the coffee is subjected to hot and cold water quenching to preserve the profile. Drying is done naturally under a canopy, followed by a mechanical finish in a silo. The coffee rests for a minimum of 10 days before final milling.

TASSENPROFIL

Pfirsich | rote Beere | rote Johannisbeere | Vanille

Säure	8	<div></div>
Körper	8	<div></div>
Aroma	8	<div></div>

EXCLUSIVES

QUALITÄT

Land Kolumbien
Region Huila, Pitalito
Kaffeefarm Finca El Diviso
Ref. No. P11545
Kaffeeart Arabica
Qualität Carambolo Estate
Erntejahr 2025
Erntezeit Apr - Sep
Erntemethode Handerte "Picking"
Anbauhöhe 1800 m
Varietät Carambolo Estate
Aufbereitung Washed
Bodenverhältnisse Loamy Soil
Verpackungsart 70,00 KG/Bag Grain Pro

GREEN GRADING

Feuchtigkeit 0,00%
Geruch
Farbe
Defekte Defekte
Screen Size

CUPPING SCORE

86,00 (TSP Q-Arabica Grader)