COLOMBIA

CARAMBOLO ESTATE #1, CATURRA & TABI

Grown by Johan Vergara at 1,780 masl on the Piedras Blancas estate in Huila, this Caturra and Tabi lot showcases a meticulously controlled washed process. Ripe cherries are hand-sorted and oxidized for 24 hours before pulping, then undergo a dual fermentation: first anaerobic, then a submerged stage using recirculated leachates for added complexity. Drying takes place in a dark, hermetically sealed room with mechanical dehumidifiers, preserving delicate aromatics at controlled temperatures. Processed at Peñas Blancas, a specialty-focused wet mill supporting Huila's producers with technical expertise and sustainable infrastructure, this lot reflects both precision processing and a commitment to traceable, high-quality coffee.

CUP PROFILE

apricot | floral | lemongrass | peach | dried mango | yuzu

Acidity	**8**
Body	**8**
Flavour	**8**

CUP PROFILE ESPRESSO

lime | floral | grapefruit

Acidity	**8**
Body	**8**
Flavour	**8**

EXCLUSIVES

QUALITY

Country Colombia
Region Huila
Washing Station Peñas Blancas
Producer Johan Vergara
Ref. No. P11834
Coffee Type Arabica
Quality Excelso EP
Crop 2026
Harvest Method Picking
Variety Caturra & Tabi
Processing Washed
Soil Type Volcanic Andisol soil
Packaging Type 70,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,50%
Odor clean
Color bluish-green
Defects 0-5 Defects
Screen Size 15+

CUPPING SCORE

86,00 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE