

COLOMBIA

BRAYAN ALVEAR, YELLOW MANGO

At 1,600 masl in Huila, Colombia, Las Palmas farm produces this Caturra lot under the guidance of Brayan Alvear, a fourth-generation producer whose focus on innovation and experimentation has made the farm a reference for clean, distinctive cup profiles.

Cherries are hand-picked at peak ripeness and floated to remove impurities before spending 36 hours in sealed tanks for controlled oxidation. After dry pulping, the parchment undergoes a second 36-hour fermentation enriched with leachate from a previous batch, deepening the microbial complexity. A 12-hour accelerated fermentation follows, driven by a mother culture combined with panela and molasses. In the final stage, that same culture returns, this time paired with yellow mango pulp, applied across two stages over a last 36-hour fermentation — letting the beans absorb the fruit's clean, tropical character. The coffee is then rinsed and sun-dried on patios for 10 to 15 days.

CUP PROFILE

banana | dried mango | cream | pineapple

Acidity	8	
Body	8	
Flavour	9	



EXCLUSIVES

QUALITY

Country Colombia
Region Las Palmas
Coffee Farm Finca Las Palmas
Producer Brayan Alvear
Ref. No. P11838
Coffee Type Arabica
Crop 2026
Harvest Time May - June
Harvest Method Picking
Altitude 1600 m
Variety Caturra
Processing Washed Yellow Mango
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 12,00%
Odor clean
Color yellow
Defects 0-6 Defects
Screen Size 15+

CUPPING SCORE

88,50 (TSP Q-Arabica Grader)