COLOMBIA

BRAYAN ALVEAR, SILVESTER ROSSO

At 1,600 masl in Huila, Colombia, Las Palmas farm produces this Caturra lot under the guidance of Brayan Alvear, a fourth-generation producer known for clean, distinctive cup profiles.

The hand-picked cherries pass through several fermentation stages: first 36 hours of controlled oxidation, followed by a second fermentation enriched with leachate. A 12-hour accelerated fermentation with mother culture, panela, and molasses follows. Finally, the mother culture is reintroduced — this time blended with wild blackberry, strawberry, cherry, and Isabella grape — over a final 36-hour fermentation, letting the coffee absorb the juicy character of the red fruits. The coffee is then sun-dried on patios for 10 to 15 days.

The result: a vibrant, well-structured cup shaped by heritage and modern fermentation technique.

CUP PROFILE

bubblegum | sweet cherry | cotton candy | strawberry

Acidity	**8**
Body	**8**
Flavour	**9**

EXCLUSIVES

QUALITY

Country Colombia
Region Las Palmas
Coffee Farm Finca Las Palmas
Producer Brayan Alvear
Ref. No. P11840
Coffee Type Arabica
Crop 2026
Harvest Time May - June
Harvest Method Picking
Altitude 1600 m
Variety Caturra
Processing Washed Silvester Rosso
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 11,20%
Odor clean
Color yellow-green
Defects 0-4 Defects
Screen Size 16+

CUPPING SCORE

88,50 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE