

COLOMBIA

BRAYAN ALVEAR, PEPPERMINT

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 selectively harvested at peak ripeness and floated to remove impurities, then sealed in tanks for 36 hours of controlled oxidation. After dry pulping, the parchment undergoes a second 36-hour fermentation enriched with leachate from a previous batch. 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 mint and spearmint, applied across two stages over a last 36-hour fermentation, letting the beans absorb clean herbal notes. The coffee is then rinsed and sun-dried on patios for 10 to 15 days.

The result is a clean, cooling profile that's u...

CUP PROFILE

dark chocolate | cocoa | mint

Acidity	8	
Body	8	
Flavour	9	



EXCLUSIVES

QUALITY

Country Colombia
Region Huila
Coffee Farm Finca Las Palmas
Producer Brayan Alvear
Ref. No. P11844
Coffee Type Arabica
Crop 2026
Harvest Time May - June
Harvest Method Picking
Altitude 1600 m
Variety Caturra
Processing Washed Peppermint
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

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

CUPPING SCORE

88,00 (TSP Q-Arabica Grader)