

COLOMBIA

JOSÉ POSADA, CASTILLO & COLOMBIA

At 1,650–2,000 masl in Antioquia, Colombia, Capilla del Rosario produces this Castillo/Caturra lot under the guidance of José Posada and his family, whose fourth-generation farm has become a regional benchmark for bold fermentation experimentation and biodiversity-conscious, shade-grown cultivation.

After pulping and washing, the parchment is submerged in a liquid broth enriched with caramel, whiskey cream, cane-derived sugars, and a starter culture of *Lactobacillus* alongside mesophilic microorganisms. This symbiotic bacteria-and-yeast culture ferments in direct contact with the coffee, building sweetness, texture, and aromatic complexity without artificial flavorings. The coffee then dries slowly on shaded raised beds for an even, controlled finish.

The result is a cup with bright acidity and chocolate notes, carrying a creamy, dessert-like character true to its name.

CUP PROFILE

milk chocolate | cream | maple syrup | vanilla | toffee

Acidity	8	
Body	9	
Flavour	9	



EXCLUSIVES

QUALITY

Country Colombia
Region Capilla del Rosario
Coffee Farm Finca Capilla del Rosario
Producer José Posada
Ref. No. P11850
Coffee Type Arabica
Crop 2026
Harvest Method Picking
Variety Colombia, Castillo & Caturra
Processing Washed Irish Cream
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

87,75 (TSP Q-Arabica Grader)