

COLOMBIA

JUAN PUERTA, CREAM ROSE

At 1,350 masl in Armenia, Quindío, Finca La Sirena produces this Castillo lot under the guidance of Juan David Puerta, a food engineer who founded Sens Coffee in 2022 to create coffees that evoke distinct sensations beyond traditional profiles.

Cherries are harvested at their optimal point of ripeness and rested in bins for 24 hours. They're then placed in water to separate the good grains from defective ones before depulping. The parchment undergoes a 48-hour washed fermentation using a syrup prepared with cherry, orange, and vanilla, which lends sweet, citric, and smooth notes to the profile. The coffee is then sun-dried for two days and transferred to a silo until it reaches the ideal moisture level, ensuring quality and stability.

The result is a sweet, citrus-forward cup with a smooth, rose-like elegance.

CUP PROFILE

cream | floral | milk chocolate | maple syrup | vanilla

Acidity	8	
Body	9	
Flavour	9	



EXCLUSIVES

QUALITY

Country Colombia
Region La Sirena
Coffee Farm Finca La Sirena
Producer Juan David Puerta
Ref. No. P11856
Coffee Type Arabica
Crop 2026
Harvest Time May - July
Harvest Method Picking
Altitude 1350 m
Variety Castillo
Processing Washed Cream Rose
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

88,00 (TSP Q-Arabica Grader)