

COLOMBIA

**SAN ADOLFO, FARM MONTEBLANCO,
PRODUCER RODRIGO SANCHEZ,
GOLD GRAN CRU WASHED, GEISHA**

Finca Monteblanco is a family-run farm managed by Rodrigo Sanchez Valencia, a third-generation coffee producer known for his innovative approach to processing and quality improvement. Spanning 14 hectares, the farm is located at 1,730 meters in the Huila region, one of Colombia's most renowned coffee-growing areas, celebrated for its high altitudes, rich volcanic soils, and ideal climate for producing complex and vibrant coffees. The Geisha variety, cultivated on the farm since 2015, was used for this Washed Gold Gran Cru. The process begins at harvest, where Brix levels are measured. The cherries are then floated to remove defects, followed by a 48-hour fermentation in GrainPro bags. Afterward, they are pulped and undergo an additional 12-hour fermentation. The coffee is then packed in containers and subjected to a 60-hour anaerobic fermentation, before ...

CUP PROFILE

floral | apricot | grapefruit | milk chocolate | roasted hazelnut

Acidity	7	
Body	7	
Flavour	7	

CUP PROFILE ESPRESSO

perfumed/floral | peach | milk chocolate

Acidity	8	
Body	7	
Flavour	8	

EXCLUSIVES

QUALITY

Country Colombia
Region Huila
Coffee Farm Finca Monteblanco
Producer Rodrigo Sánchez
Ref. No. P10778
Coffee Type Arabica
Quality Geisha
Crop 2022
Harvest Time May - June
Harvest Method Picking
Altitude 1500 m
Variety Geisha
Processing Gold Grand Cru Washed
Soil Type Volcanic soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 10,00%
Odor clean
Color green
Defects 0-1 Defects
Screen Size 16

CUPPING SCORE

86,00 (TSP Q-Arabica Grader)

