

COLOMBIA

FARM EL EDEN, PRODUCER RODRIGO SANCHEZ, SANGRIA WASHED, PURPLE CATURRA - BOURBON

Finca Monteblanco, a family-run farm in Huila at 1,730 meters above sea level, is managed by Rodrigo Sánchez Valencia and his wife Claudia. On 14 hectares, they grow the Purple Caturra variety for this washed coffee. Rodrigo creates a mother culture from microorganisms in his Purple Caturra cherries, feeding it with panela and concentrated sangria to produce 80 liters of active culture. The first fermentation lasts 190 hours to reach the right Brix and pH levels. The cherries are then picked, transported, and Brix-tested. After washing and depulping, the coffee is placed in a 200-liter tank with the culture for a second fermentation of 150 hours. Finally, it dries for 2–3 days in the sun and 15–18 days in the shade.

CUP PROFILE

hibiscus | lime | pink grapefruit | sour cherry | coffee blossom

Acidity	9	<div></div>
Body	8	<div></div>
Flavour	8	<div></div>



EXCLUSIVES

QUALITY

Country Colombia
Region Huila, Pitalito
Coffee Farm
Producer Rodrigo Sanchez
Ref. No. P11457
Coffee Type Arabica
Quality Purple Caturra
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1500 m
Variety Purple Caturra
Processing Sangria Washed
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 11,00%
Odor clean
Color yellowish
Defects 0-10 Defects
Screen Size 16+

CUPPING SCORE

88,00 (TSP Q-Arabica Grader)