# COLOMBIA

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

El Edén farm, managed by the Sánchez family, is located in theSamaria district of Palestina at 1500 m.a.s.l. The farm benefits from excellent environmental conditions, including over 8 hours of daylight and annual rainfall between 1800-2000 mm. These conditions support year-round flowering and fruiting, producing unique sensory profiles. This coffee is processed using a unique fermentation method with red fruit juices and a touch of liquor, enhancing the coffee's natural sweetness and high Brix levels to develop a rich and nuanced profile.

## CUP PROFILE

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

Acidity	9	
Body	8	
Flavour	8	

#### CUP PROFILE ESPRESSO

sour cherry | lavender

Acidity	8	
Body	7	
Flavour	8	



# **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, Bourbon 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)

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