

COLOMBIA

FINCA EL EDEN, PRODUCER RODRIGO SANCHEZ, SANGRIA WASHED, PURPLE CATURRA, BOURBON

Finca El Edén, managed by the Sánchez family, is located in the Samaria district of Palestina at 1500 masl. 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	<div style="width: 90%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>

CUP PROFILE ESPRESSO

sour cherry | lavender

Acidity	8	<div style="width: 80%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	8	<div style="width: 80%;"></div>



EXCLUSIVES

QUALITY

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca El Eden
Producer Rodrigo Sanchez
Ref. No. P11457
Coffee Type Arabica
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)