COLOMBIA

FINCA LA LOMA, PRODUCER RODRIGO SANCHEZ, #24 WASHED, CATURRA

Finca La Loma, located at 1730masl in Huila, is managed by the Sánchez family. The microclimate offers ideal conditions for growing diverse coffee varieties and developing unique flavor profiles. For this process, the Caturra variety was chosen for its versatility and high Brix content, perfect for fermentation. Its natural sweetness supports microorganisms like Lactobacillus and Saccharomyces cerevisiae, which are first isolated, cultivated, and then introduced on a larger scale. A portion is transferred to a new culture, infused with selected fruits from the producers to pass on flavor. This mix is adjusted to match the original Brix level of the coffee, using 80 L of culture per 200 L tank. The mother culture ferments for 8 days (190 hours) until pH and Brix reach optimal levels.

CUP PROFILE

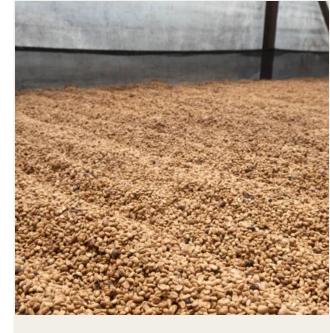
hibiscus | floral | orange blossom | raspberry | vanilla

Acidity 9
Body 8
Flavour 8

CUP PROFILE ESPRESSO

raspberry | cream | vanilla

Acidity 8
Body 8
Flavour 8



EXCLUSIVES

QUALITY

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca La Loma
Producer Rodrigo Sanchez
Ref. No. P11460
Coffee Type Arabica
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1730 m
Variety Caturra
Processing Washed
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 11,00% Odor clean Color yellow-green Defects 0-6 Defects Screen Size 16+

CUPPING SCORE

88,00 (TSP Q-Arabica Grader)

