

# 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	<div style="width: 90%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>

### CUP PROFILE ESPRESSO

raspberry | cream | vanilla

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



## 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)