COLOMBIA

FINCA MONTEBLANCO, PRODUCER RODRIGO SANCHEZ, WATERMELON (NECTAR CITRULLUS) WASHED, PURPLE CATURRA, BOURBON

Finca Monteblanco, managed by the Sánchez family in Huila, offers ideal conditions for cultivating a wide range of coffee varieties. On its 14 hectares, they grow the Purple Caturra variety used for this citrus-washed coffee. Rodrigo creates a mother culture from microorganisms found in his Purple Caturra cherries, feeding it with panela and concentrated watermelon juice to produce 80 liters of active culture. The first fermentation lasts 190 hours to reach the right Brix and pH levels. Then cherries are picked, transported, and measured for Brix. After cleaning and pulping, the coffee is placed in a 200-liter tank with the culture for a second fermentation lasting 150 hours. Finally, it dries 2-3 days in sunlight and 15-18 days in the shade, producing a clean, fruity profile.

CUP PROFILE

honeydew | watermelon | coffee blossom | hibiscus | black tea

Acidity	8
Body	8
Flavour	8



EXCLUSIVES

QUALITY

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca Monteblanco
Producer Rodrigo Sanchez
Ref. No. P11468
Coffee Type Arabica
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1500 m
Variety Purple Caturra, Bourbon
Processing Watermelon (Nectar Citrullus) Washed
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 10,50%
Odor clean
Color yellow-green
Defects 0-3 Defects
Screen Size 16+

CUPPING SCORE

87,00 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE