# **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 | floral | honey | milk chocolate | sweet

Acidity Body **Flavour** 

#### **CUP PROFILE ESPRESSO**

floral | honeydew

Acidity Body Flavour



## **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 11,40% Odor clean Color vellowish **Defects** 0-4 Defects Screen Size 16+

## **CUPPING SCORE**

87,00 (TSP Q-Arabica Grader)

