

COLOMBIA

FARM MONTEBLANCO, PRODUCER RODRIGO SANCHEZ, PEACH SYRUP WASHED, CATURRA, BOURBON

Finca Monteblanco, a family-run farm in Huila at 1,730 m altitude, is managed by Rodrigo Sánchez Valencia and his wife Claudia. On its 14 hectares, they grow the Purple Caturra variety used for this washed coffee. Rodrigo creates a mother culture from microorganisms found in his Purple Caturra cherries, feeding it with panela and concentrated peach syrup 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

CUP PROFILE

dried apricot | peach | floral | sweet

Acidity	8	
Body	8	
Flavour	8	

CUP PROFILE ESPRESSO

peach | red berry

Acidity	7	
Body	7	
Flavour	7	



EXCLUSIVES

QUALITY

Country Colombia
Region Huila, Pitalito
Coffee Farm Finca Monteblanco
Producer Rodrigo Sanchez
Ref. No. P11469
Coffee Type Arabica
Quality Purple Caturra
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1500 m
Variety Purple Caturra
Processing Peach Syrup Washed
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 11,40%
Odor clean
Color yellow-green
Defects 0-6 Defects
Screen Size 16+

CUPPING SCORE

86,25 (TSP Q-Arabica Grader)