# 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**

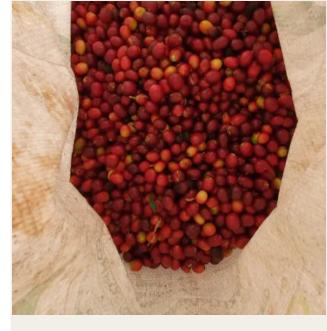
dried apricot | peach | floral | sweet



## 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)

TOUTON Specialties GmbH | Steinhoeft 5-7 | 20459 Hamburg +49 (0) 40 334 693 100 | info.specialties.coffee@touton.com

