COLOMBIA

FINCA MONTEBLANCO, PRODUCER RODRIGO SANCHEZ, TROPICAL WASHED, PURPLE CATURRA

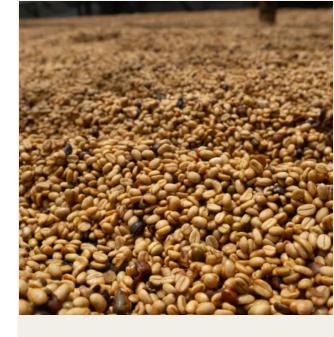
Finca Monteblanco, managed by the Sánchez family in Huila, offers ideal conditions for cultivating a wide range of coffee varieties. For this particular process, the Purple Caturra variety was chosen for its high Brix content and natural sweetness, traits that foster optimal conditions for microorganisms such as Lactobacillus and Saccharomyces cerevisiae. These cultures are first developed separately, then combined with fruits like pineapple, passion fruit, orange, and mango in a 200-liter container, along with panela or molasses to nourish the culture.

After 190 hours of fermentation, the mother culture reaches ideal Brix and pH levels. Ripe cherries are then harvested, floated, and pulped. Inside sealed 200-liter tanks, 80 liters of the fruit culture are added to the coffee. The mixture ferments for 150 hours, maintaining a Brix level above 6 and a pH above 4.

CUP PROFILE

banana | kiwi | milk chocolate | mango | papaya | toffee

Acidity 8
Body 8
Flavour 8



EXCLUSIVES

QUALITY

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca Monteblanco
Producer Rodrigo Sanchez
Ref. No. P11472
Coffee Type Arabica
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1500 m
Variety Purple Caturra
Processing Tropical Washed
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

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

CUPPING SCORE

87,25 (TSP Q-Arabica Grader)

