

COLOMBIA

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

Monteblanco farm, run by the Sánchez family in Acevedo, offers ideal conditions for growing diverse coffee varieties. For this process, Purple Caturra was chosen for its high Brix and natural sweetness, creating optimal conditions for microorganisms like *Lactobacillus* and *Saccharomyces cerevisiae*. These are cultivated separately, then combined with fruits like pineapple, passion fruit, orange, and mango in a 200L container, along with panela or molasses to feed the culture. After 190 hours of fermentation, the mother culture reaches ideal Brix and pH levels. Ripe cherries are picked, floated, and pulped. Once inside sealed 200L tanks, 80L of the fruit culture is added. The coffee ferments for 150 hours, keeping Brix above 6 and pH above 4. This careful balance allows fruit notes—like pineapple and passion fruit—to ...

CUP PROFILE

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

Acidity	8	<div></div>
Body	8	<div></div>
Flavour	8	<div></div>



EXCLUSIVES

QUALITY

Country Colombia
Region Huila, Pitalito
Coffee Farm Finca Monteblanco
Producer Rodrigo Sanchez
Ref. No. P11472
Coffee Type Arabica
Quality Purple Caturra
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)