

COLOMBIA

FARM MONTEBLANCO, PRODUCER RODRIGO SANCHEZ, COCONUT LEMONADE NATURAL, PURPLE CATURRA

Finca Monteblanco is a family-run farm managed by Rodrigo Sánchez Valencia, located in the Huila region of Colombia at an altitude of 1,730 meters. Covering 14 hectares, the farm is renowned for its innovation and meticulous approach to coffee processing. For this *Coconut Lemonade Natural* lot, Rodrigo selected the Purple Caturra variety, prized for its exceptional sweetness — a trait that fosters ideal conditions for microbial activity. These naturally occurring microorganisms are extracted and co-fermented with citrus fruits and dried coconut for 190 hours, using a sugar-rich substrate to boost energy and growth. Once this fermentation culture reaches optimal activity, it is combined with freshly harvested coffee cherries and sealed in closed tanks for a second fermentation stage lasting 180 hours. This process continues until the Brix level remains above 6° and the ...

CUP PROFILE

coconut | coffee blossom | lavender | milk chocolate | peach

Acidity	8	██████████
Body	8	██████████
Flavour	8	██████████



EXCLUSIVES

QUALITY

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca Monteblanco
Producer Rodrigo Sánchez Valencia
Ref. No. P11474
Coffee Type Arabica
Quality Purple Caturra
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1500 m
Variety Purple Caturra
Processing Coconut Lemonade Natural
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 11,20%
Odor clean
Color yellow-green
Defects 0-4 Defects
Screen Size 15+

CUPPING SCORE

86,75 (TSP Q-Arabica Grader)