

COLOMBIA

FARM MILAN, PRODUCER JULIO MADRID, NIU (CULTURING) WASHED, CASTILLO, CATURRA

Finca Milán is located in Betulia (Arabia, Pereira) and has been producing coffee since 1982, including varieties like Pink Bourbon, Caturra, Castillo Naranjal, Colombia, and Catiope. The farm is known for developing innovative processing methods such as Culturing and Nitro Fermentation, while still using traditional techniques like Washed and Natural. It also protects three natural springs and preserves native bamboo corridors. Their culturing fermentation was developed over years of trial and error. It starts with harvesting ripe cherries, preparing a starter culture with local yeasts and bacteria, and mixing it with a fruit-based substrate, spices, and herbs. The mixture ferments for 5–10 days depending on the climate. After fermentation, the coffee is washed and dried for 14–16 days.

CUP PROFILE

yellow stone fruit | milk chocolate | mandarin | orange | strawberry

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



EXCLUSIVES

QUALITY

Country Colombia
Region Risaralda
Coffee Farm Finca Milan
Producer Julio Madrid
Ref. No. P11480
Coffee Type Arabica
Quality Castillo - Caturra
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1600 m
Variety Castillo - Caturra
Processing NIU (Culturing) Washed
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

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

CUPPING SCORE

86,00 (TSP Q-Arabica Grader)