

COLOMBIA

FARM MILAN, PRODUCER JULIO MADRID, APRIL (CULTURING) WASHED

Finca Milán is located in Betulia (Arabia, Pereira) and has produced coffee since 1982, including Pink Bourbon, Caturra, Castillo Naranjal, Colombia, and Catiope varieties. The farm is known for developing unique processing methods like Culturing and Nitro Fermentation while still using traditional Washed and Natural techniques. It protects three natural springs and native bamboo corridors. Their culturing fermentation process was developed after years of trial and error and standardized. It starts with harvesting ripe cherries, preparing a starter culture of yeasts and bacteria, and making a substrate from local fruits, plants, and spices. The pulped coffee is mixed with this and ferments 5–10 days. Finally, it's washed and dried 14–16 days.

CUP PROFILE

floral | honey | milk chocolate | raspberry

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



EXCLUSIVES

QUALITY

Country Colombia
Region Risaralda
Coffee Farm Finca Milan
Producer Julio Madrid
Ref. No. P11484
Coffee Type Arabica
Quality Castillo - Caturra
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1600 m
Variety Castillo - Caturra
Processing April (Culturing) Washed
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

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

CUPPING SCORE

86,75 (TSP Q-Arabica Grader)