

COLOMBIA

FARM MILAN, PRODUCER JULIO MADRID, MAYPOP (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 unique methods like Culturing and Nitro Fermentation while also 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. A starter culture of yeasts and bacteria is prepared. The substrate contains local fruits, aromatic plants, and spices. The pulped coffee is mixed with substrate and starter culture and ferments 5 to 10 days. Then it is washed and dried for 14 to 16 days.

CUP PROFILE

red berry | hibiscus | almond | floral

| | | |
|---------|---|--|
| Acidity | 8 | |
| Body | 8 | |
| Flavour | 8 | |



EXCLUSIVES

QUALITY

Country Colombia
Region Risaralda
Coffee Farm Finca Milan
Producer Julio Madrid
Ref. No. P11485
Coffee Type Arabica
Quality Castillo - Caturra
Crop 2025
Harvest Time May - June
Harvest Method Picking
Altitude 1600 m
Variety Castillo - Caturra
Processing Maypop (Culturing) Washed
Soil Type Volcanic Soil
Packaging Type 25,00 KG/Bag Box + Vacuum

GREEN GRADING

Moisture 10,30%
Odor clean
Color yellow-green
Defects 0-3 Defects
Screen Size 16+

CUPPING SCORE

86,00 (TSP Q-Arabica Grader)