COLOMBIA

FINCA ZARZA, BOMBONA ESTATE, EXCELSO EP



Jonathan and John Gasca, fourth-generation coffee growers, have devoted themselves to mastering specialty coffee and exploring its flavor potential. Their commitment extends to nature, with sustainable practices like beekeeping for pollination and honey production. Their coffees have been featured in global competitions, cementing their reputation in the industry.

This lot, a Colombia variety, undergoes a meticulous three-stage fermentation: starting with an oxidation rest, followed by depulping and additional oxidation, and finishing with 40 hours of submerged anaerobic fermentation with mosto recirculation. The coffee is sun-dried in a canopy and mechanically finished in a silo, then rested for at least 10 days.

CUP PROFILE

green apple | caramel | grapefruit | nougat

Acidity	**7**
Body	**7**
Flavour	**7**

CUP PROFILE ESPRESSO

green apple | floral | lime

Acidity	**7**
Body	**7**
Flavour	**7**

EXCLUSIVES

QUALITY

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca Zarza
Producer Gasca Brothers
Ref. No. P11544
Coffee Type Arabica
Quality Excelso EP
Crop 2025
Harvest Time April - September
Harvest Method Picking
Altitude 1850 m
Variety Caturra, Castillo & Colombia
Processing Washed
Soil Type Loamy soil
Packaging Type 70,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,70%
Odor clean
Color yellowish-green
Defects 0-3 Defects
Screen Size 15+

CUPPING SCORE

84,50 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE