

COLOMBIA

CARAMBOLO ESTATE (LAS FLORES & EL DIVISO), EXCELSO EP

This coffee originates from two farms in Bruselas, Huila: El Diviso, managed by Nestor Lasso and his family, and Finca Las Flores, managed by Johan Vergara and the Vergara family. El Diviso is located at 1,780–1,900 meters above sea level, while Las Flores sits at 1,700–1,790 meters. Both farms focus on experimental processing and grow a variety of cultivars.

This lot is a mix of Tabi and Yellow Colombia varieties. It undergoes a dual fermentation process: an initial aerobic stage followed by anaerobic submersion to emphasize stone fruit characteristics. After fermentation, the coffee is subjected to hot and cold water quenching to preserve the profile. Drying is done naturally under a canopy, followed by a mechanical finish in a silo. The coffee rests for a minimum of 10 days before final milling.

CUP PROFILE

peach | red berry | red currant | vanilla

Acidity	8	
Body	8	
Flavour	8	

EXCLUSIVES

QUALITY

Country Colombia
Region Huila, Pitalito
Coffee Farm Finca El Diviso
Ref. No. P11545
Coffee Type Arabica
Quality Carambolo Estate
Crop 2025
Harvest Time Apr - Sep
Harvest Method Picking
Altitude 1800 m
Variety Carambolo Estate
Processing Washed
Soil Type Loamy Soil
Packaging Type 70,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 0,00%
Odor
Color
Defects Defects
Screen Size

CUPPING SCORE

86,00 (TSP Q-Arabica Grader)