

COLOMBIA

CARAMBOLO ESTATE (LAS FLORES & EL DIVISO), TABI & YELLOW COLOMBIA

This coffee originates from two farms in Huila: Finca 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 various varieties.

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 | apricot | red currant | vanilla

Acidity	8	
Body	8	
Flavour	8	

CUP PROFILE ESPRESSO

wildflower honey | peach | pink grapefruit

Acidity	7	
Body	7	
Flavour	8	



EXCLUSIVES

QUALITY

Country Colombia
Region Pitalito, Huila
Coffee Farm Finca El Diviso & Finca Las Flores
Producer Nestor Lasso & Johan Vergara
Ref. No. P11545
Coffee Type Arabica
Quality Excelso EP
Crop 2025
Harvest Time April - September
Harvest Method Picking
Altitude 1800 m
Variety Tabi & Yellow Colombia
Processing Washed
Soil Type Loamy Soil
Packaging Type 70,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,60%
Odor clean
Color green
Defects 0-4 Defects
Screen Size 15+

CUPPING SCORE

85,25 (TSP Q-Arabica Grader)