

# COLOMBIA

## FINCA EL DIVISO, PRODUCER NESTOR LASSO, OMBLIGON

This coffee comes from **Finca El Diviso**, located at 1,780–1,900 meters in the Colombia Massif, Huila, Colombia. The farm is managed by **Nestor Lasso**, whose coffees are internationally recognized for their innovative processing methods and use of rare varieties. This particular lot is made from **Ombignon**, a rare Ethiopian landrace known locally for its distinct cherry shape.

Processing involves a **multi-stage fermentation**, combining aerobic and anaerobic methods under controlled conditions. Steps include cherry selection at peak ripeness, fermentation in...

### CUP PROFILE

tropical fruits | hibiscus | orange blossom | sour cherry

Acidity	8	
Body	8	
Flavour	9	



## EXCLUSIVES

### QUALITY

**Country** Colombia  
**Region** Huila, Pitalito  
**Coffee Farm** Finca El Diviso  
**Producer** Nestor Lasso  
**Ref. No.** P11552  
**Coffee Type** Arabica  
**Quality** Ombignon  
**Crop** 2025  
**Harvest Time** May - June  
**Harvest Method** Picking  
**Altitude** 1675 m  
**Variety** Ombignon  
**Processing** Natural  
**Soil Type** Loamy Soil  
**Packaging Type** 35,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 0,00%  
**Odor**  
**Color**  
**Defects** Defects  
**Screen Size**

### CUPPING SCORE

88,75 (TSP Q-Arabica Grader)