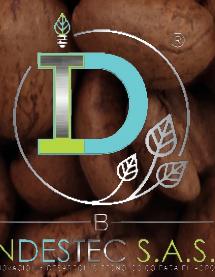




PERFILES

FINCAS EL PARAISO



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Variety gesha

Profiles

SAKE

Variety gesha

Brief

FARM ALTITUD:1960 M.A.S.L.

FERMENTATION:DEPULPED WITH LACTOBACILLUS

TECHNIQUE:THERMAL SHOCK WASH

PROCESS: WASHED WITH FERMENTATION

NOTES: BLOSSOMS, GRAPEFRUIT, YELLOW, FRUITS, LIME

Process

The Geisha varieties adapted to the Cauca region have been characterized by having a delicate, citric, aromatic, very fruity and winey profile when fermented in cherry, thanks to the climatic conditions, the altitude, the terroir and the intense rains in the year allow the development of a brilliant profile that highlights the quality of this variety

The process begins with the harvest of overripe grape point coffee cherries, which, due to their longer contact time with the coffee seeds, manage to impregnate more fruit flavors from the pulp.

After the coffee cherries have two fermentation phases, the first in submerged cherry for 48 hours and the second depulped coffee in solid state for 24 hours with addition of Lactobacillus

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and hulling according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Blossoms
Aromatic
Fruity
Citric

FLAVOR



Winey sake
Grapefruit

AFTERTASTE



Prolonged

ACIDITY



Bright citrus

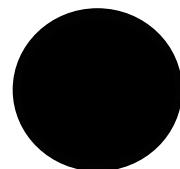
BODY



Silky



Price FOB
POUND



NT-80

Variety gesha

Brief

FARM ALTITUD:1960 M.A.S.L.

FERMENTATION:ANAEROBIC IN CHERRY

TECHNIQUE: SEALED WIHT THERMAL SHOCK

PROCESS: NATURAL WITH FERMENTATION

NOTES: CITRICS,BLOSSOMS,GRAPES, CHOCOLATE

Process

The Geisha varieties adapted to the Cauca region have been characterized by having a delicate, citric, aromatic, very fruity and winey profile when fermented in cherry, thanks to the climatic conditions, the altitude, the terroir and the intense rains in the year allow the development of a brilliant profile that highlights the quality of this variety

The process begins with the harvest of overripe grape point coffee cherries, which, due to their longer contact time with the coffee seeds, manage to impregnate more fruit flavors from the pulp

Disinfection of coffee cherries with ozono, to reduce the unwanted microbiological load in the process

Sumerged coffee cherry fermentation with yeast, in anaerobic pathway for 72 hours under pressure to fixed the precursors of aromas and flavors

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee cherry and stopping the metabolic processes to avoid over fermentation

Stabilization and storage in a cool place

Selection and hulling according to the quality standard

Description of sensory characteristic

FRAGANCE
AROMA



Blossoms
Grape
Raisins

FLAVOR



Winey
Chocolate

AFTERTASTE



Prolonged
Refreshing

ACIDITY



Citric

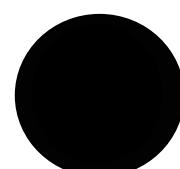
BODY



Silky



Price FOB
POUND



NATURAL

Variety gesha

Brief

FARM ALTITUD:1960 M.A.S.L.

FERMENTATION: CHERRY

TECHNIQUE: CHERRY FERMENTATION

PROCESS: NATURAL WITH FERMENTATION

NOTES: BLOSSOMS, GRAPEFRUIT, YELLOW FRUITS, LIME

Process

The Geisha varieties adapted to the Cauca region have been characterized by having a delicate, citric, aromatic, very fruity and winey profile when fermented in cherry, thanks to the climatic conditions, the altitude, the terroir and the intense rains in the year allow the development of a brilliant profile that highlights the quality of this variety

The process begins with the harvest of overripe grape point coffee cherries, which, due to their longer contact time with the coffee seeds, manage to impregnate more fruit flavors from the pulp.

Disinfection of coffee cherries with ozone, to reduce the unwanted microbiological load in the process and pass to cherry fermentation for 48 hours in solid state and 48 hours submerged with Lactobacillus

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee cherry and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGANCE
AROMA



Blossoms
Aromatic
Fruity
Citric

FLAVOR



Lime
Grapefruit
yellow fruitsn

AFTERTASTE



Prolonged

ACIDITY



Bright
citrus

BODY



Round



Price FOB
POUND



LUNA

Variety gesha

Brief

FARM ALTITUD:1960 M.A.S.L.

FERMENTATION: ANAEROBIC IN CHERRY AND PULPED

MICROORGANISM: YEAST GEISHA

TECHNIQUE: SEALED WITH THERMAL SHOCK

PROCESS: WASHED WITH FERMENTATION

NOTES: CITRICS, BLOSSOMS, GRAPES, CHOCOLATE

Process

The Geisha varieties adapted to the Cauca region have been characterized by having a delicate, citric, aromatic, very fruity and winey profile when fermented in cherry, due to the climatic conditions, the altitude, the terroir and the intense rains in the year allow the development of a brilliant profile that highlights the quality of this variety

The process begins with the harvest of overripe grape poin coffee cherries, which, due to their longer contact time with the coffee seeds, manage to impregnate more fruit flavors from the pulp

The make a cherry short fermentation in 12 hours, and then depulped and add liquid pulp extract and continue liquid fermentation for 48 hours

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and hulling according to the quality standard

Description of sensory characteristic

FRAGANCE
AROMA



Blossoms
Red apple
Grape

FLAVOR



Winey
Cherry
Chocolate

AFTERTASTE



Prolonged
refreshing

ACIDITY



Citrus
Brilliant

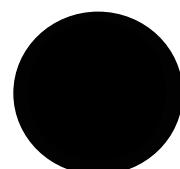
BODY



Silky



Price FOB
POUND



LETTY

Variety gesha

Brief

FARM ALTITUD:1960 M.A.S.L.

FERMENTATION: DOUBLE ANAEROBIC LOW TEMPERATURE

MICROORGANISM: TROPICAL YEAST

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: WASHED WITH ESPECIAL FERMENTATION

NOTES: YELLOW FRUITS, CARAMEL, FLORAL, PEACH

Process

The Geisha varieties adapted to the Cauca region have been characterized by having a delicate, citric and aromatic profile, which, thanks to the climatic conditions, the altitude, the terroir and the intense rains throughout the year, allow them to develop a brilliant profile that highlights the quality of this variety

The process of this profile begins with the harvest of the coffee cherries at their optimum ripening point and with a higher concentration of sugars in the mucilage

Then cherry is depulped and fermented in wet processing with tropical yeast, to increase the the fruity flavor and then the coffee is washed with thermal shock

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and hulling according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Blossoms
Caramel
Yellow fruits

FLAVOR



Pineapple
Apricot

AFTERTASTE



Prolonged

ACIDITY



Citric

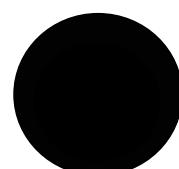
BODY



Medium



Price FOB
POUND



720

Variety gesha

Brief

FARM ALTITUD:1960 M.A.S.L.

FERMENTATION: ANAEROBIC IN CHERRY

MICROORGANISM: LACTOBACILLUS

TECHNIQUE: SEALED WITH THERMAL SHOCK

PROCESS: NATURAL 720 HOURS OF FERMENTATION

NOTES: RAISINS, BITTER CHOCOLATE, SPICY, COCOA

Process

The Geisha varieties adapted to the Cauca region have been characterized by having a delicate, citric, aromatic, very fruity and winey profile when fermented in cherry, thanks to the climatic conditions, the altitude, the terroir and the intense rains in the year allow the development of a brilliant profile that highlights the quality of this variety

The process begins with the harvest of overripe grape point coffee cherries, which, due to their longer contact time with the coffee seeds, manage to impregnate more fruit flavors from the pulp. Then the coffee cherries are transferred to fermentor and put cold water and add lactobacillus, and left to ferment for 720 hours

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee cherry and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Floral
Cocoa
Spicy

FLAVOR



Chocolate
wine
Raisins

AFTERTASTE



Prolonged
Bitter
Chocolate

ACIDITY



Tartaric

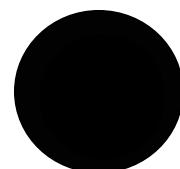
BODY



Round



Price FOB
POUND



Variety Pink Bourbon Profiles

PINK BOURBON

Variety Pink Bourbon

Brief

FARM ALTITUD:1960 M.A.S.L.

FERMENTATION: DOUBLE FERMENTATION

MICROORGANISM: YEAST PARAISO TROPICAL

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: WASHED WITH SPECIAL FERMENTATION

NOTES: YELLOW FRUITS, CARAMEL, FRUITY

Process

The varieties that descend from the bourbon are a mutation in the first place of the Typica variety, then the bourbons gave rise to other varieties such as the caturra and recently the pink bourbon, this last variety has become a raw material with a high potential to develop unique and exotic profiles

The process of this profile begins with the harvest of the coffee cherries at their optimum ripening point and with a higher concentration of sugars in the mucilage

The coffee cherries are fermented for 48 hours and then depulped and fermeted with tropical yeast for 36 hours under pressure

to produce fruity flavor profile and also add liquid extract from coffee pulp then make wash with thermal shock

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and hulling according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Fruity
Caramel

FLAVOR



Caramel
Yellow Fruits

AFTERTASTE



Prolonged

ACIDITY



Lactic

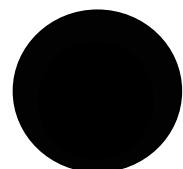
BODY



Creamy



Price FOB
POUND



B-40

Variety Pink Bourbon

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: DOUBLE FERMENTATION

MICROORGANISM: YEAST PARAISO CITRICAL

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: WASHED WITH FERMENTATION

NOTES: CITRUS OF GRAPEFRUIT, SPICY, BLUEBERRY, CHOCOLATE

Process

The varieties that descend from the bourbon are a mutation in the first place of the Typica variety, then the bourbons gave rise to other varieties such as the caturra and recently the pink bourbon, this last variety has become a raw material with a high potential to develop unique and exotic profiles

The process of this profile begins with the harvest of the coffee cherries at their optimum ripening point and with a higher concentration of sugars in the mucilage

The coffee cherries are fermented and then depulped and fermented with citrical yeast to produce fruity flavor profile and liquid extract from coffee pulp, then make wash with thermal shock to fixed the precursors

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Blueberry
Chocolate
Spicy

FLAVOR



Citrus to
grapefruit
Lemongrass

AFTERTASTE



Prolonged
Citrus

ACIDITY



Brilliant

BODY



Malic



Price FOB
POUND



Variety Castillo

Profiles

YN-09

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: AEROBIC AND ANAEROBIC

MICROORGANISM: YEAST PARAISO YELLOW FRUIT

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: WASHED WITH ESPECIAL FERMENTATION

NOTES: FRUITS, RED APPLE, PEAR, CARAMEL

Process

The process of this profile begins with the proper harvesting of the coffee cherries, at an optimum point of ripeness. Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 36 hours submerged in water. Then the coffee is pulped and demucilaginated; the mucilage and pulp are taken to the pilot plant to carry out the production of the specific microorganisms of the process and generate the culture medium that contains the precursors of aromas and flavors produced in the fermentation, then this culture medium is added to the tanks fermentation for 12 hours to fix the precursors to the coffee beans through pressure. Then a thermal shock process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process.

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Caramel
Yellow fruits

FLAVOR



Apple
Pear
Starfruit

AFTERTASTE



Prolonged
Apricot

ACIDITY



Malic

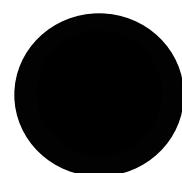
BODY



Creamy



Price FOB
POUND



Y-05 LYCHEE

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: AEROBIC AND ANAEROBIC

MICROORGANISM: YEAST PARAISO YELLOW FRUIT

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: WASHED WITH ESPECIAL FERMENTATION

NOTES: FRUITS, APPLE, PEACH

Process

Y-05

The process of this profile begins with the proper harvesting of the coffee cherries, at an optimum point of ripeness.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 72 hours submerged in water.

Then the coffee is pulped and demucilaginated; the mucilage and pulp are taken to the pilot plant to carry out the production of the specific microorganisms of the process and generate the culture medium that contains the precursors of aromas and flavors produced in the fermentation, then this culture medium is added to the tanks fermentation for 36 hours to fix the precursors to the coffee beans through pressure. Then a thermal shock process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process.

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGANCE
AROMA



Caramel
Yellow fruits

FLAVOR



Apple
Pear
Starfruit

AFTERTASTE



Prolonged
Apricot

ACIDITY



Malic

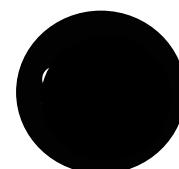
BODY



Creamy



Price FOB
POUND



T- 06 TROPICAL

Variety Castillo

Brief

FARM ALTITUD:1960 M.A.S.L.

FERMENTATION: DOUBLE AEROBIC

MICROORGANISM: KLUVEROMYCES LACTIS

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: SEMI-WASHED WITH ESPECIAL FERMENTATION

NOTES: PAPAYA, MELON, BANANA, CARAMEL, FRUITY

Process

The process of this profile begins with the proper harvesting of the coffee cherries, at an optimum point of ripeness.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an aerobic fermentation process is carried out for 48 hours submerged in water and aerators.

Then the coffee is pulped and demucilaginated; the mucilage and pulp are taken to the pilot plant to carry out the production of the specific microorganisms of the process and generate the culture medium that contains the precursors of aromas and flavors produced in the fermentation, then this culture medium is added to the fermentation tanks for 24 hours in aerobic with leachate recirculation and then a thermal shock wash process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process.

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGANCE
AROMA



Caramel
Blossoms

FLAVOR



Caramel
Pomoroso

AFTERTASTE



Prolonged
Rose tea

ACIDITY



Lactic

BODY



Creamy



Price FOB
POUND



R-03 ROSE TEA

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: DOUBLE ANAEROBIC

MICROORGANISM: YEAST YELLOW FRUITS

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: SEMI-WASHED WITH ESPECIAL FERMENTATION

NOTES: BLOSSOMS, ROSE TEA, POMOROSO, CARAMEL

Process

The process of this profile begins with the proper harvesting of the coffee cherries, at an optimum point of ripeness.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 36 hours submerged in water.

Then the coffee is pulped and demucilaginated; the mucilage and pulp are taken to the pilot plant to carry out the production of the specific microorganisms of the process and generate the culture medium that contains the precursors of aromas and flavors produced in the fermentation, then this culture medium is added to the tanks fermentation for 20 hours to fix the precursors to the coffee beans through pressure. Then a thermal shock wash process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process.

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGANCE
AROMA



Caramel
Blossoms

FLAVOR



Caramel
Pomoroso

AFTERTASTE



Prolonged
Rose tea

ACIDITY



Lactic

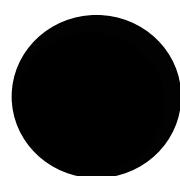
BODY



Creamy



Price FOB
POUND



P-02 RED PLUM

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: DOUBLE FERMENTATION

MICROORGANISM: YEAST PARAISO RED FRUIT

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: WASHED WITH PULP FERMENTATION

NOTES: RED BERRIES, CHERRY, GRANADILLA AND RASPBERRY

Process

The process begins with the harvest of overripe coffee cherries because the coffee pulp contains many tannins, polyphenols, esters, and other compounds that, when they remain for a longer time together with the seeds, these compounds pass through in greater quantity, increasing the red fruit notes.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 36 hours submerged in water.

Then the coffee is pulped and demucilaginated; the mucilage and pulp are taken to the pilot plant to carry out the production of the specific microorganisms of the process and generate the culture medium that contains the precursors of aromas and flavors produced in the fermentation, then this culture medium is added to the tanks fermentation for 12 hours to fix the precursors to the coffee beans through pressure. Then a thermal shock process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process.

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGANCE
AROMA



Panela
Red fruits

FLAVOR



Plum
Cherry
Raspberry
Granadilla

AFTERTASTE



Prolonged
Cherry

ACIDITY



Brilliant

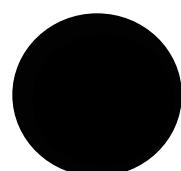
BODY



Medium



Price FOB
POUND



VILLA ROSITA

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: SOLID

MICROORGANISM: SPONTANEOUS FERMENTATION

TECHNIQUE: NATURAL PROCESS

PROCESS: NATURAL

NOTES: RAISINS, MANGO, PLUM, YELLOW FRUITS

Process

The process of this profile begins with the proper harvesting of the coffee cherries, at an optimum point of ripeness.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 72 hours submerged in water with yeast *Saccharomyces cerevisiae*.

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Chocolate
Goosberries

FLAVOR



Plum
Mango
Raisins

AFTERTASTE



Prolonged

ACIDITY



Shiny
Silky

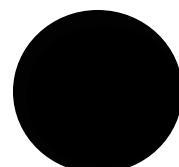
BODY



Round



Price FOB
POUND



MF-360

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: DOUBLE ANAEROBIC

MICROORGANISM: KLUVEROMYCES LACTIS

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: SEMI-WASHED

NOTES: CHOCOLATE, FLORAL, SPICY, LIME AND, CINNAMON

Process

The process of this profile begins with the proper harvesting of the coffee cherries, at an optimum point of ripeness.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 72 hours submerged in water and Lactobacillus in milk culture medium. Then the liquid is removed and put air to make oxidation process for 360 hours, to put increase the level of precursors in the seed and then a thermal shock wash process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Chocolate
Aromatic
Spicy

FLAVOR



Coconut
milk
Cinnamon
Cloves

AFTERTASTE



Prolonged
coconut

ACIDITY



Lactic

BODY



Round



Price FOB
POUND



M03

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: DOUBLE ANAEROBIC

MICROORGANISM: KLUVEROMYCES LACTIS

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: WASHED WITH SPECIAL FERMENTATION

NOTES: BLOSSOM SPICY, LIME AND, CINNAMON

Process

The process of this profile begins with the proper harvesting of the coffee cherries, at an optimum point of ripeness.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 72 hours submerged in water and Lactobacillus in milk culture medium.

Then the coffee is pulped and mix with the leachates collecting in the cherry fermentation, to put increase the level of precursors in the seed and then a thermal shock wash process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Blossoms
Aromatic
Spicy

FLAVOR



Coconut
milk
Cinnamon
Lima

AFTERTASTE



Prolonged
coconut milk

ACIDITY



Lactic

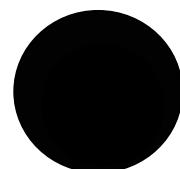
BODY



Round



Price FOB
POUND



L-01 LIME

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: DOUBLE AEROBIC

MICROORGANISM: SACCHAROMYCES CEREVISEAE

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: SEMI WASHED WITH SPECIAL FERMENTATION

NOTES: FLORAL, LIME, GINGER, CARAMEL, FRUITY

Process

For that profile the process begins with the harvest of ripe coffee cherries at the point that contains the greatest amount of sugars and precursors of aromas and flavors.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 48 hours submerged in water with *Saccharomyces cerevisiae* culture medium.

Then the coffee is pulped, and a culture medium with yeasts is added to produce the precursors of aromas and characteristic flavors of the profile and it is carried out leachated recirculation and then a thermal shock wash process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process.

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Floral
Fruit
Spicy

FLAVOR



Lima
Mint

AFTERTASTE



Prolonged
ginger

ACIDITY



Brilliant

BODY



Medium



Price FOB
POUND



K-01

Variety Castillo

Brief

FARM ALTITUD: 1960 M.A.S.L.

FERMENTATION: DOUBLE AEROBIC

MICROORGANISM: HIGH ALCOHOL YEAST

TECHNIQUE: WASHED WITH THERMAL SHOCK

PROCESS: WASHED WITH SPICES

NOTES: BLACK TEA, LEMON GRASS, CARDAMOM, LIME

Process

The process of this profile begins with the proper harvesting of the coffee cherries, at an optimum point of ripeness.

Then the coffee cherries are disinfected with ozone, and they are transferred to the cherry fermentation tanks, in which an anaerobic fermentation process is carried out for 12 hours submerged in water with *Saccharomyces cerevisiae* culture medium.

Then the coffee is pulped, and a cardamom seeds with yeasts are added to produce the precursors of aromas and characteristic flavors of the profile and it is carried recirculation in rotative fermenter and then a thermal shock wash process is carried out to fix a greater amount of precursors and seal the coffee for a good drying process.

Dried in a dehumidifier to remove humidity, preserving the soft notes of the coffee and avoiding the over-oxidation of the coffee seed and stopping the metabolic processes to avoid overfermentation

Stabilization and storage in a cool place

Selection and threshing according to the quality standard

Description of sensory characteristic

FRAGRANCE
AROMA



Aromatic
Lemon grass

FLAVOR



Black tea
Lime
Cardamom

AFTERTASTE



Refresing

ACIDITY



Brilliant

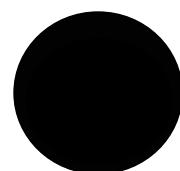
BODY



Round



Price FOB
POUND





Contact
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