



# GEISHA

## AAA

### Cup Profile

Fragrance and aroma: Jasmine flower, red fruits, intense caramel. Taste and aftertaste: Tangerine in its aftertaste, citronella, bergamot, tropical fruits (mango, papaya) accompanied by aromatic herbs like peppermint; malic acidity, creamy medium body. A very balanced and with good complexity coffee.

### Country

Colombia

### Department

Valle del Cauca

### Municipality

Trujillo

### Farm

Cerro Azul

### Total Crop Area

15,9 ha.

### Altitude

1.700 – 2.000 masl.

### Temperature

15°C – 21°C

### Rainfall

1.526 mm/year

### Humidity

85 - 90%

### Number of trees

30.579

### Process

Fully washed

### Fermentation

Manual and rigorous picking. Adequate equipment for the depulping process, which is done without water. Coffee is stirred and sensorial tasted to determine the ideal fermentation based on the cup profile wanted. Fermentation time for this coffee ranges between 19 and 22 hours.

### Drying

Once coffee has been fully washed, is mechanically dried. The temperature is closely monitored and ranges between 35°C (95°F) and 45°C (113°F). The final humidity percentage is around 10,5%.