



GEISHA ENANO

Country

Colombia

Department

Valle del Cauca

Municipality

Trujillo

Farm

Cerro Azul

Total Crop Area

1,50 ha.

Altitude

1.700 – 2.000 masl.

Temperature

15°C – 21°C

Rainfall

1.526 mm/year

Humidity

85 - 90%

Number of trees

3.000

Process

Fully washed

Cup Profile

Fragrance and aroma: Citrus flower, lavender, vanilla, peach, sweet chocolate.

Taste and aftertaste: Lemon, caramel, cherries, lasting aftertaste, vanilla, bright citrus acidity, dense and creamy body.

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%.