



# MOKKA

## Country

Colombia

## Department

Cundinamarca

## Municipality

Sasaima

## Farm

Hawaii

## Total Crop Area

12,8 ha.

## Altitude

1.450 – 1.530 masl.

## Temperature

21°C

## Rainfall

1.900 mm/year

## Humidity

71%

## Number of trees

35.098

## Process

Honey

## Cup Profile

Fragrance and aroma: Maple syrup, plums, almonds, cocoa. Taste and aftertaste: Nutmeg, vanilla, red fruits, chocolate, sweet and nutty aftertaste, citrus acidity, dense body.

## Fermentation

The cherries are picked at the precise ripeness to guarantee an optimal level of sugar. Adequate equipment for the depulping process, which is done without water.

## Drying

Once coffee has been depulped, is dried using a mix of patio and silo. Coffee is constantly and slowly spreaded in different drying layers to propitiate the formation of aromatic precursors.