



PACAMARA

Country

Colombia

Department

Valle del Cauca

Municipality

Caicedonia

Farm

Las Margaritas

Total Crop Area

9,94 ha.

Altitude

1.500 – 1.700 masl.

Temperature

23°C

Rainfall

1.340 mm/year

Humidity

73%

Number of trees

33.205

Process

Natural

Cup Profile

Fragrance and aroma: Brown sugar, passion fruit, vanilla, chocolate, cloves.
Taste and aftertaste: Plums, passion fruit, spiced with nutmeg, citrus grapefruit, black currant, citrus acidity, medium dense body, good sweetness, profile with lots of character.

Fermentation

Manual and rigorous picking. The picking is done in the harvesting peaks to guarantee the amount required to obtain a good batch of natural coffee. The coffee is collected in the indicated maturation.

Drying

After the picking, the coffee is left 48 hours in the silo and then is moved to solar drying for 28 days. Coffee is left in storage for 3 months to help stabilize it and reduce the astringency of freshness.