



# PACAMARA LIGHT

## 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, red fruits, chocolate, cacao, vanilla. Taste and aftertaste: Red fruits, nuts, white chocolate, citrus grapefruit, bright malic acidity, creamy and silky body.

## 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.