



LA FAVORITA

“Regional”

Country

Colombia

Department

Valle del Cauca

Municipality

Trujillo &
Caicedonia

Farm

La Esperanza &
Potosí

Total Crop Area

71,13 ha.

Altitude

1.750 – 1.950 masl.

Number of trees

272.665

Variety

Colombia & Caturra

Process

Fully washed

Cup Profile

Fragrance and aroma: Floral, nuts, chocolate. Taste and aftertaste: Caramel, chocolate, hazelnuts, citric 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. 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%.