



# NATURAL “Light”

## Country

Colombia

## Department

Valle del Cauca

## Municipality

Caicedonia

## Farm

Potosi

## Total Crop Area

19,24 ha.

## Altitude

1.600 – 2.000 masl.

## Number of trees

106.569

## Variety

Colombia

## Process

Natural

## Cup Profile

Fragrance and aroma: Fruity, sweet, panela. Taste and aftertaste: Yellow fruits, pineapple, nuts, almonds, medium-bodied body, medium-citric acidity.

## Fermentation

Manual and rigorous picking. 15 hours fermentation in cherry with controlled temperature.

## Drying

After fermentation, the coffee is slowly dry in dehumidifier without intervening, for approximately 72 hours (3 days).