



NATURAL X.O.

Country

Colombia

Department

Valle del Cauca

Municipality

Caicedonia

Farm

Potosi

Total Crop Area

3,39 ha.

Altitude

1.600 – 2.000 masl.

Number of trees

12.180

Variety

San Juan

Process

Natural

Cup Profile

Fragrance and aroma: Liquorice, fruity, berries. Taste and aftertaste: Liquorice, pineapple, dense body, malic acidity.

Fermentation

Manual and rigorous picking. 30 hours fermentation in cherry with controlled temperature.

Drying

After fermentation, the coffee is left from 48 to 72 hours in the silo, with rest intervals.