



# NATURAL

## “Tres Dragones”

### 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: Brown Sugar, white chocolate, fruity, sweet guava. Taste and aftertaste: Plums, cocoa, malic and citric acidity, dense body, blueberries aftertaste.

### Fermentation

Manual and rigorous picking. 10 hours fermentation in cherry with controlled temperature.

### Drying

After fermentation, the coffee is left 48 hours in the silo, then is moved to solar drying for 24 to 48 hours, and then returns to the silo until it reaches a humidity of 11% (approximately 120 hours of drying).