



# COMUNEROS



 Colombia • Santander • Aratoca

BLEND

NATURAL





This coffee is handpicked at peak ripeness to ensure quality from the very first step.

It begins with a 15-hour cherry fermentation, followed by a 20-hour anaerobic fermentation, designed to enhance its tropical character and red fruit notes. The coffee is then transferred to a pre-drying platform for 18 hours, initiating the dehydration phase. Afterward, it moves to mechanical dryers (silos or guardiolas), where it is carefully dried until reaching an optimal moisture level between 10.8% and 11.5%.

What makes our coffee unique is our deep commitment to traceability from crop to export, and the environmentally friendly practices that guide every step of our work. We reuse organic waste to produce natural compost, apply ancestral tools like biochar to enrich the soil, and operate specialized low-water machinery for processing.

|                 |                      |
|-----------------|----------------------|
| Farm            | La Pradera           |
| Producer        | Oscar Daza           |
| Species         | Arabica              |
| Process         | Natural              |
| Drying          | Guardiolas           |
| Altitude        | 1800                 |
| Harvest         | September - December |
| Type of harvest | Manual               |