



ABOUT THIS COFFEE

In the heart of the Chicamocha Canyon, at high elevations and under a dry tropical climate, Hacienda La Pradera cultivates one of Colombia's most captivating varieties: Wush Wush. Known for its floral elegance and layered complexity, this lot underwent a natural process, allowing the whole cherry to dry slowly under controlled conditions, enhancing its wild and expressive character.

Behind this coffee is Óscar Daza, a producer widely recognized for his eco-friendly agricultural practices, integrating biodiversity conservation, organic methods, and regenerative soil care.

The result is a cup bursting with tropical fruit, jasmine, and ripe berries, supported by a velvety body and a long, juicy finish. A rare experience from a farm where innovation and sustainability go hand in hand.

Farm	La Pradera
Producer	Oscar Daza
Species	Arabica
Varieties	Wush wush
Process	Honey
Drying	Mecanical dryer
Altitude	1800
Harvest	September - December
Type of harvest	Manual

