LA PRADERA

Colombia • Santander • Aratoca



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**

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