



ABOUT THIS COFFEE

This coffee comes from the secondary selection of the organic Castillo variety at Hacienda Cafetera La Pradera. Only ripe cherries are harvested and first fermented in cherry for 15 hours. After depulping, the beans undergo a second 20-hour anaerobic mucilage fermentation, which develops vibrant tropical notes of red fruits and a cup that is smooth, delicate, and silky.

The coffee is then transferred via conveyor belt to the eco-washer for a semi-washed process, followed by 18 hours of pre-drying on raised platforms. Finally, it is finished in mechanical dryers until reaching the ideal moisture level of 10.5–11%.

It then travels to Europe by sail, reducing its carbon footprint.

Although this lot is a secondary selection, it delivers a surprisingly clean and flavorful profile, with a fruity sweetness, refined texture, and excellent balance.

Producer	Oscar Daza
Species	Arabica
Process	Semi-washed
Drying	Mecanical dryer
Altitude	1800
Harvest	September - December
Type of harvest	Manual

