



ABOUT THIS COFFEE

In the northwestern corner of Huila, where the Andes meet the upper Magdalena Valley, the coffee-growing landscapes of Palermo unfold between mountains, forests, rivers, and rich agricultural lands. This natural lot represents the character of this unique territory, sourced from several farms located between 1,600 and 1,800 meters above sea level, where coffee grows under conditions shaped by biodiversity, abundant water resources, and diverse microclimates.

Produced from Castillo and Colombia varieties, the cherries are selectively harvested and processed using an extended natural method that includes anaerobic fermentation of aprox 235 hours. This meticulous approach allows the fruit to fully express itself while preserving the structure and balance that define coffees from Huila. The result is a cup with pronounced sweetness, ripe fruit intensity, and a layered complexity that reflects both careful post-harvest practices and the richness of the surrounding ecosystem.

Species	Arabica
Varieties	Castillo
Process	Natural
Drying	Mecanical dryer
Altitude	1600 - 1800
Harvest	May - July
Type of harvest	Manual

