



ANDALUZ

 Colombia • Quindio • Genova

CASTILLO

DOUBLE FERMENTATION



ANDALUZ

Planted seven years ago, the Castillo variety has demonstrated excellent vigor, consistent productivity, and a notable evolution in cup quality. Its fragrance reveals notes of vanilla, spices, and chocolate. In the cup, it offers medium acidity, a pronounced sweetness, a balanced medium body, and a clean, delicate finish.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	Andaluz
Producer	Manfred Hiller
Species	Arabica
Process	Double fermentation
Drying	Patios
Altitude	1450 - 1600
Harvest	March - June
Type of harvest	Manual