



ABOUT THIS COFFEE

Lantana Coffee is cultivated between 1,700 and 2,100 masl on farms committed to sustainable and regenerative agriculture. Here, the Colombia varietal thrives in volcanic soils, ideal humidity, and high altitudes, producing dense beans with a clean, balanced cup profile. This variety was chosen for its resilience, productivity, and outstanding flavor.

What makes this coffee truly unique is not only its genetics, but the story of regeneration woven into every bean. Farmers apply biochar to enrich soil health, retain nutrients, and capture carbon, while floral corridors attract pollinators and boost biodiversity. Shade-grown under native trees and carefully nurtured through selective pruning and nutrition, the coffee flourishes in harmony with nature.

The harvest is manual and selective, ensuring only ripe cherries are picked. Post-harvest, the beans undergo meticulous sorting, controlled fermentation, thorough washing, and careful drying, achieving a cup that expresses the finest attributes of the Colombia varietal.

Producer	Sudus
Species	Arabica
Process	Washed
Drying	Mecanical dryer
Altitude	1870
Harvest	May - July
Type of harvest	Manual

