



ABOUT THIS COFFEE

Grown by Oscar Realpe in the high-altitude region of Totoró, Cauca, this Natural Castillo is a bold and expressive coffee shaped by the unique conditions of its origin. The combination of elevation, selective harvesting, and an extended fermentation process results in a cup full of intensity and character.

Expect a vibrant profile with pronounced fruit-forward notes—ripe berries, tropical sweetness, and wine-like complexity—balanced by a round body and smooth finish.

Oscar believes that altitude, careful picking, and fermentation are key to unlocking the full potential of this variety, and his meticulous approach is evident in every sip.

Farm	El Porvenir
Producer	Oscar Realpe
Species	Arabica
Varieties	Castillo
Process	Natural
Drying	Greenhouses
Altitude	2000
Harvest	May
Type of harvest	Manual

