



ABOUT THIS COFFEE

At Finca La Manoa, this variety is processed using the natural method, which involves drying the coffee with the whole cherry intact, under carefully controlled conditions of temperature, humidity, and airflow. This approach allows for greater integration of the fruit's natural sugars and volatile compounds into the bean, enhancing the development of a more complex cup with intense sweetness, bright acidity, and a creamy, rounded body.

The sensory profile of this natural Wush Wush reveals notes of ripe tropical fruits, orange blossom, and red grape, with a long, clean finish.

The implementation of this process at La Manoa not only highlights the sensory potential of the variety, but also reflects a precise and quality-driven post-harvest approach, aimed at producing differentiated, high-value lots.

Farm	La Manoa
Producer	Jose Edwin Barzon
Species	Arabica
Varieties	Wush wush
Process	Natural
Drying	Greenhouses
Altitude	1780 - 2100
Harvest	May - July
Type of harvest	Manual

