



ABOUT THIS COFFEE

Nestled in the highlands of Planadas, Tolima, Finca La Manoa is a family-run farm where coffee is cultivated with deep respect for both tradition and nature. For generations, the family has preserved and passed down coffee-growing knowledge, combining inherited practices with a continuous pursuit of quality and varietal expression.

This Geisha is grown between 1,810 and 2,100 meters above sea level, where the farm's environmental conditions allow the variety to thrive and fully express its unique character. Careful manual harvesting focuses exclusively on ripe and overripe cherries, ensuring optimal fruit quality before processing begins.

After harvest, the cherries undergo flotation before being sealed in bags for approximately 80 hours of controlled anaerobic fermentation. This meticulous approach enhances complexity while preserving clarity and balance.

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

