



ABOUT THIS COFFEE

For the Garzón Bolaños family, coffee has always been a way of life. At Finca La Manoa in Planadas, Tolima, generations of experience have shaped a farming approach rooted in patience, observation and respect for the land. Those values come to life in this washed Geisha, a coffee that speaks as much about the people behind it as the place where it is grown.

Rising between 1,810 and 2,100 meters above sea level, the farm provides the ideal conditions for this renowned variety to develop its full potential. Only carefully selected ripe cherries are harvested before entering a washing process designed to highlight clarity and precision. Controlled fermentation, thorough washing and slow drying create a coffee that balances elegance with a strong sense of place.

The family's commitment extends well beyond harvest. Soil conservation, shade management, biodiversity protection and responsible agricultural practices are all part of a long-term vision for sustaining both coffee production and the environment that supports it.

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

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