

GEISHA OF GAITANIA

 Colombia • Tolima • Gaitania



ABOUT THIS COFFEE

Few varieties capture the imagination of coffee lovers like Geisha. At El Marchito farm, Justiniano Paya cultivates this celebrated cultivar with particular attention, recognizing both its demanding nature and its extraordinary potential. The variety has adapted successfully to the farm's conditions, rewarding this dedication with remarkable sensory complexity.

From harvest to drying, every stage is designed to preserve clarity and character. Cherries are selectively handpicked at peak ripeness and sorted through flotation to remove imperfect fruit. The coffee then undergoes around 60 hours of pre-fermentation in GrainPro bags before being washed and carefully dried in covered patios. This deliberate approach reveals the refined floral notes, layered sweetness, and silky structure that define an exceptional Geisha while expressing the distinct identity of Planadas and its Indigenous coffee-growing heritage.

Farm	El marchito
Producer	Justiniano Paya
Species	Arabica
Varieties	Geisha
Process	Washed



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