



## ABOUT THIS COFFEE

This year has been very special for Finca Vizcaya, as the various tests carried out by Francisco Quezada have paid off.

After a selective harvest, the coffees are fermented for 72 hours before being fully washed. They are then dried on patios for 15 days. The result is a sweet and complex cup with notes of orange, lemon and dark chocolate.

Farm	<b>Viscaya</b>
Producer	<b>Francisco Quezada</b>
Species	<b>Arabica</b>
Varieties	<b>Red bourbon</b>
Process	<b>Washed</b>
Drying	<b>Patios</b>
Altitude	<b>1500 - 1850</b>
Harvest	<b>December - March</b>
Type of harvest	<b>Manual</b>

