

EL MARCHITO

Colombia • Tolima • Gaitania



ABOUT THIS COFFEE

A member of the ASOCANAFI association, Justiniano Paya has isolated a micro-lot of the Colombia variety.

After harvesting, the coffee cherries are fermented for around 120 hours in anaerobic conditions in plastic bags.

The cherries are then pulped and washed. The coffee then ferments in parchment, in the same environment, for between 24 and 60 hours.

The parchment then dries for between 72 and 240 hours, in the shade of the farm's marquesinas.

As far as drying times are concerned, as is often the case, it all depends on the weather. Depending on the heat, exposure to the sun and humidity, the fermentation and drying periods can be shorter or longer.

Farm	El marchito
Producer	Justiniano Paya
Species	Arabica
Varieties	Colombia
Process	Anaerobic Fermentation
Drying	Greenhouses
Altitude	1500 - 2000
Harvest	March - June
Type of harvest	Manual

TO CONTINUE READING, VISIT

