

PACAMARA BIOMASTER HONEY

 Colombia • Santander • Aratoca



ABOUT THIS COFFEE

Few varieties capture attention quite like Pacamara. Known for its large beans and remarkable sensory potential, it offers a unique canvas for producers willing to push quality further.

At Aratoca, Santander, Oscar Daza Bautista has paired this extraordinary variety with a meticulous Honey process enhanced by controlled BioMaster fermentation. Following selective harvesting, the coffee undergoes a 60-hour monitored fermentation that encourages complexity while maintaining clarity and consistency across the lot.

Unlike conventional approaches, the BioMaster system allows fermentation to evolve under carefully controlled conditions, helping preserve the coffee's intrinsic qualities while building additional depth and character. The mucilage remains present throughout the process, reinforcing the sweetness and texture often associated with outstanding Honey coffees.

Farm	La Pradera
Producer	Oscar Daza
Species	Arabica
Varieties	Pacamara
Process	Honey
Drying	Mecanical dryer
Altitude	1800
Harvest	September - December
Type of harvest	Manual

TO CONTINUE READING, VISIT

