



PACAMARA BIOMASTER HONEY



Colombia • Santander • Aratoca

PACAMARA

HONEY



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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.

SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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