



ROOTS BLEND FERMENTED

 Colombia • Tolima • Gaitania

DOUBLE FERMENTATION



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Long before exotic varieties arrived at El Marchito, Castillo and Catimor formed the foundation of the farm's coffee production. Valued for their resilience, productivity, and ability to thrive in the highlands of the Nasa Wes'x Indigenous territory, these varieties continue to play a central role in the livelihood of Justiniano Paya and his family.

This lot reimagines these classic cultivars through a carefully controlled fermentation process. Ripe cherries are selectively handpicked, floated to remove defects, and placed in GrainPro bags for approximately 60 hours of fermentation before washing and slow drying in covered patios. The result is a cup that balances structure and sweetness with a surprising layer of complexity.

Farm	El marchito
Producer	Justiniano Paya
Species	Arabica
Process	Double fermentation