



ABOUT THIS COFFEE

To achieve this process, the coffee cherries must be harvested at their peak ripeness and then transported to the wet mill, located in Ataco's municipality. The coffee is then left to rest for a day in jute bags and then floated to remove impurities and unripe or overripe cherries. Last but not least, the cherries are shade-dried on raised beds for over 25 days.

The producer makes sure to stir the coffee regularly to ensure even drying, and time does the rest!

Mauricio developed this recipe to enhance the coffee's tropical flavor.

Farm	Villa Galicia
Producer	Mauricio Salaverria
Species	Arabica
Varieties	Bourbon, Marsellesa
Process	Natural
Drying	30 days drying beds
Altitude	1550
Harvest	December - March
Type of harvest	Manual

