



COLOMBIA

Finca Monteblanco

Blueberry Co-Fermented

Finca Monteblanco is a family-run farm managed by Rodrigo Sanchez Valencia and his wife Claudia. The 14-hectare farm is located in the Huila region at 1730m altitude. The variety Purple Caturra was used for this citric washed coffee. To create a co-fermented process, Rodrigo first makes a mother culture with microorganisms from his Purple Caturra cherries. 80 liters of this culture are fed with panela and concentrated blueberry juice. The initial fermentation lasts 190 hours to reach the proper degrees Brix and pH value. Before the second fermentation, cherries are picked, transported, and measured for Brix. After removing impurities and pulping, the coffee is placed in a 200-liter tank with the culture and ferments for 150 hours. It's then dried for 2-3 days in sunlight and 15-18 days under shade.

EXCLUSIVE

QUALITY

Country Colombia
Region Huila
Coffee farm Finca Monteblanco
Ref. No. P11253
Coffee type Arabica
Crop 2024
Harvest time May - June
Altitude 1730masl
Varieties Purple Caturra
Processing Blueberry Washed
Soil type Volcanic soil

GREEN GRADING

Moisture 11.60%
Odor clean
Colour brownish
Defects 0-5 defects
Screen Size SHB 15+



TOUTON
- SPECIALTIES COFFEE -

CUPPING

CUPPING SCORE
86.50 (TSP Q-Arabica Grader)

CUP PROFILE
blueberry | lychee | papaya |
black cherry | rose water

ESPRESSO

CUP PROFILE
blueberry | rose water |
floral

ACIDITY

8

BODY

8

FLAVOUR

8

ACIDITY

8

BODY

8

FLAVOUR

8