



Juan Felipe Aristizábal

Natural 24hr Fermentation

About the Coffee

This micro-lot was sourced from small producers from the rural areas of Villamaria, Chinchina and Manizales, all in Caldas department - and personally processed Juan Felipe Aristizábal at his wet mill.

At his wet mill, Juan Felipe Aristizabal is known as the "alquimist". He personally oversees the processing of all high-quality cherries. In this process, growers delivered ripe red cherries to the mill of Aristizabal. The cherries were then sorted for quality and washed so that floaters could be removed. From there the cherries were moved to sealed tanks for the maceration process. In this lot, the cherries were left in the tank to ferment for 24 hours while highly nuanced and complex flavors developed. Afterwards, the cherries were moved to raised beds in solar dryers where they were turned 4 - 6 times per day to ensure the coffee to dried evenly in the mucilage and the skin.

The community wet mill guarantees a fixed price for cherries. It's a truly sustainable model which is unique in the region.

About the region

This region is situated in the Central mountain range of the Andes; the Magdalena River is located in the east and the Cauca River on the west. The towns are surrounded by three snow covered volcanoes. The ideal micro-climate and conditions make for a unique and exotic terroir.



Producer: Juan Felipe Aristizábal

Varietals: Caturra, Colombia, Castillo

Process: Natural 24hr Fermentation

Region: Villamaria, Chinchina and Manizales in Caldas

Altitude: 1800 - 2100 masl

Harvest Period: February - July 2021