

## Pitalito Caturra Double Fermentation

Colombia Green Coffee Beans |  
Genuine Origin

ASOBOMBO members like Gladis and Sandra are open to experimentation in agronomy and processing to improve the quality and value of their coffee. To produce this exceptional double fermentation coffee, the two smallholders exclusively selected red cherries from their crop of Caturra coffee and fermented them for 24 hours. Once the cherries were depulped, the seeds were fermented again for 28 hours. Double fermentation brings out the sweetness of the beans by prolonging their contact with the cherries. Temperature is carefully controlled during both fermentations to avoid disturbing the coffee's pH, maintaining a balance between body and acidity throughout the process.

Double fermentation processing is ideal for enhancing a coffee's natural sweetness, which is why only ripe, red cherries are used. After the second fermentation is complete, the beans are washed and dried for 17 days. The result is a delectably sweet and complex cup profile that retains the original characteristics of coffee from Huila.

### Origin

Colombia

### Region

El Bombo, Pitalito, Huila

### Producer

Gladis Hernandez, Sandra  
Diaz and Lohas Beans

### Processing

Double Fermentation

### Harvest Schedule

September - December

### Variety

Caturra

### Altitude (MASL)

1670-1950

