

Caldas Juan Felipe Aristizábal Natural 72hr Fermentation

Colombia Green Coffee Beans |
Genuine Origin

At his wet mill, Juan Felipe Aristizabal is known as the “alquimist”. He personally oversees the transformative processing of all high-quality cherries. In this process, growers delivered ripe red cherries to the mill of Aristizabal. The cherries were sorted for quality and washed so that floaters could be removed. From there the cherries were moved to sealed tanks for the maceration process and were left in the tank to ferment for 72 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 dried evenly in the mucilage and the skin.

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

Origin

Colombia

Region

Villamaria, Chinchina and
Manizales in Caldas

Producer

Juan Felipe Aristizábal

Processing

Natural 72hr Fermentation

Harvest Schedule

September - December

Variety

Caturra, Colombia, Castillo

Altitude (MASL)

1800-2100

