

# FINCA LA SECRETA LYCHEE CATURRA ANAEROBIC

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Ciudad Bolivar,  
Antioquia, Colombia

### PRODUCER

Finca La Secreta

### PROCESSING

Anaerobic (Lychee  
Honey)

### HARVEST SCHEDULE

October - December

### VARIETY

Caturra

### ALTITUDE (MASL)

1700-2050

## Coffee Background

Finca La Secreta owes its success to the dedication of Juan Carlos Mejia and his family, who work together to nurture over 130,000 coffee trees across their 30-hectare farm. Five of those hectares are a natural reserve, home to various animals and plants and protect wood and water resources.

In addition to coffee, plantain, cassava, and bean crops also grow at Finca La Secreta. The fertile land and high altitudes that reach 2,050masl are ideal for cultivating high quality coffee trees.

Anaerobic coffee processing is a fermentation method that deprives the coffee beans and microbes of oxygen. As carbon dioxide builds up in the tanks, pressure grows and acids like lactic acid develop, which create distinct flavor profiles in the coffee beans.

At Finca La Secreta, Juan Carlos Mejia took the anaerobic process further. In this new process he added lychee fruit, natural fruit concentrates, & yeasts & microbes the process. The result: lyrical, fruit-forward cup brimming with notes of lychee, guava, muscat grape & peach.

Genuine  origin

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