

# FINCA VILLA BETULIA BOURBON PAPAYO WASHED

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Acevedo, Huila,  
Colombia

### PRODUCER

Luis & Yeisson Calderon,  
Finca Villa Betulia

### PROCESSING

Washed (Wet) Process

### HARVEST SCHEDULE

September - December

### VARIETY

Bourbon Papayo

### ALTITUDE (MASL)

1550

## Coffee Background

Luis Anibal Calderon is somewhat of a local celebrity among Colombian coffee farmers. And for good reason. His dedication to preserving his father's legacy and producing high quality coffee in Huila at Finca Villa Betulia is an inspiring story. This tradition is now passing down to Luis' son, Yeisson, who is taking up the mantle of managing the estate alongside his father. On this idyllic farm that sits high up in the mountains at 1,550masl, they nurture over 20 rare and exceptional coffee varieties like geisha and pink bourbon.

Originally thought to be a Caturra mutation, the rare Papayo variety is in fact closely related to Ethiopian Landrace varieties. The Papayo variety cherries have a distinctive, elongated shape and a cup quality that is singular in its own right.

In the "washed" or "wet" process coffee cherries are floated and sorted to ensure consistent ripeness and to remove any defective cherries. The seeds (coffee beans) are then removed from their skins using depulping machines and typically moved to fermentation tanks to remove the mucilage—the remaining fruit remnants. Afterward, the coffee is washed and dried until it reaches the optimal moisture level.

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