

VILLA LARA 36HR FERMENTATION WASHED

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Guaduas, Cundinamarca,
Colombia

PRODUCER

Jonathan Lara Parke &
Beatriz Gomez Cala

PROCESSING

36HR Fermentation
Washed

HARVEST SCHEDULE

March - June

VARIETY

Tabi, Castillo

ALTITUDE (MASL)

1650

Coffee Background

Finca Villa Lara, located in Guaduas, Cundinamarca, Colombia, is a coffee farm founded by Jonathan Lara, a retired Vermont special education teacher, and his Colombian wife, Beatriz Gomez. After purchasing an abandoned farm in 2010, they initially intended to create a small recreational farm but shifted focus toward coffee cultivation with guidance from the National Federation of Coffee Growers. What began as a project to produce "good quality coffee" evolved into a dedication to high-quality microlots, reflecting Jonathan and Beatriz's shared passion for detail and excellence.

In the traditional washed process for coffee beans, the ripe and freshly picked coffee cherries are immediately pulped and left to ferment for a short time, making it easier to remove mucilage from the beans. Then the beans are washed and dried.

With extended fermentation, the beans are often soaked for more than a day. In this case, 36 hours. The process requires careful monitoring to avoid overfermentation. The extra fermentation time can encourage complex, winy, and unusual flavor notes to develop in the coffee.

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