

FINCA VILLA BETULIA HONEY CATURRON

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Acevedo, Huila,
Colombia

PRODUCER

Luis & Yeisson Calderon,
Finca Villa Betulia

PROCESSING

Honey, Anaerobic Co-
Fermentation

HARVEST SCHEDULE

May - July

VARIETY

Caturrón

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.

Finca Villa Betulia is one of a handful of farms that cultivates the incredibly rare and recently discovered Catturrón coffee variety. It's a wild mutation of the Caturra variety that has garnered attention from farmers in Colombia for its unique flavor profile. If that's not enough, the variety offers strong resistance to leaf rust and a high yield.

Further research is still required to fully understand Catturrón's background and potential, but the flavor profile is clear.

The Honey Catturrón begins with select ripe red cherries, which are then floated and prepped for a 50-hour anaerobic fermentation. Afterward, the coffee is pulped and undergoes a second 50-hour fermentation, during which a carefully crafted blend of spices is added. This allows the microorganisms to enhance the coffee's distinctive and vibrant flavor without losing the inherent qualities of the Catturrón variety.

Genuine  origin

WWW.GENUINEORIGIN.COM | T: 646.828.8585