

# FINCA MILAN CULTURING NITRO 'TOFFEE' FERMENTATION CATURRA

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Pereira, Risaralda,  
Colombia

### PRODUCER

Finca Milan, Julio Cesar  
Madrid Tisnes

### PROCESSING

Culturing Nitro 'Toffee'  
Fermentation

### HARVEST SCHEDULE

April - May

### VARIETY

Caturra

### ALTITUDE (MASL)

1650

## Coffee Background

Finca Milán is a family-owned coffee farm in Pereira, Risaralda, Colombia. The farm is led by third-generation producer Julio César Madrid Tisnés. Julio focuses his attention on cultivating a wide range of varieties and on innovation, investing in fermentation infrastructure and microbial research.

The Natural Toffee Culturing process is a unique, mixed fermentation protocol designed to enhance sweetness and complexity. It begins with selective harvesting of ripe cherries which are floated to remove defects. Cherries are then placed in a bioreactor and inoculated with a starter culture (yeast and bacteria). The bioreactor is sealed and injected with nitrogen to facilitate the metabolic processes of the microorganisms. During this time, temperature, acidity, and Brix degrees are closely monitored against past data in order to time the end of the fermentation stage and initiate oxidation.

After leaving the bioreactor, the coffee is dried until reaching 10% - 12% moisture and the fruit is removed to separate the dried outer layers (skin and pulp) from the bean. This method produces a vibrant, fruit-forward cup with notes of banana, pineapple, strawberry milkshake, and a distinct toffee-like sweetness.

Genuine  origin

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