

FINCA MONTEBLANCO PURPLE CATURRA TROPICAL NATURAL CO-FERMENT

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

San Adolfo, Acevedo,
Huila

PRODUCER

Rodrigo Sánchez, Finca
Monteblanco

PROCESSING

Tropical Natural
Anaerobic Co-Ferment

HARVEST SCHEDULE

April - May

VARIETY

Purple Caturra

ALTITUDE (MASL)

1750

Coffee Background

At Finca Monteblanco in Huila, Colombia, producer Rodrigo Sánchez Valencia has built a reputation for pushing fermentation forward while staying rooted in careful agronomy. Purple Caturra, a variety known for its naturally high sugar content, is central to that approach - its elevated Brix levels make it especially well-suited to controlled, high-impact fermentation methods that enhance complexity without losing structure.

This coffee undergoes a highly controlled, multi-stage co-fermentation designed to build layered fruit character. The process begins with the isolation of specific microorganisms—primarily *Lactobacillus* and *Saccharomyces cerevisiae*, which are cultivated into a “mother culture” and enriched with tropical fruits and natural sugars to drive fermentation development.

Once ready, the culture is introduced to freshly harvested, sorted, and coffee in sealed tanks. A second fermentation follows for approximately 150 hours, during which conditions are tightly monitored to maintain balance. The goal is precision: to integrate tropical fruit notes into the coffee rather than overwhelm it, allowing the inherent character of the Purple Caturra to remain intact while amplifying sweetness, aromatics, and complexity.

Genuine  origin

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