



# COLOMBIA COCONUT LEMONADE NATURAL

Finca Monteblanco is a family-run farm managed by Rodrigo Sanchez Valencia. The 14-hectare farm is located in the Huila region at 1730 meters of altitude. The variety Purple Caturra was used for this Coconut Lemonade Natural, as its special sweetness makes it perfect for microorganisms to grow. These are extracted, fermented along with citrus fruits and dried coconut for 190 hours, and fed with an energy-giving base such as sugar. This is how an astonishing number of microorganisms grow. This mass is filled with the cherries in closed tanks and fermented for another 180 hours until the Brix-degree does not fall below 6 and the pH level not below 4 - because at this point the coffee reaches its peak of taste development.



## QUALITY

**Country** Colombia  
**Region** Huila  
**Farm** Monteblanco  
**Farmer** Rodrigo Sanchez  
**Ref. No.** P10777

**Coffee type** Arabica  
**Crop** 2022  
**Harvest time** May - June  
**Harvest method** Picking  
**Altitude** 1730 masl  
**Variety** Caturra Purpura  
**Processing** Coconut Lemonade Natural  
**Soil type** Volcanic soil  
**Irrigation** Natural rainfall

## CUP PROFILE

citrus fruit | black currant |  
jasmine | winey | juicy | sparkling |  
strawberry | vanilla

## CUPPING SCORE

88.5 (TSP Q-Arabica Grader)

## GREEN GRADING

**Moisture** 10%  
**Odor** clean  
**Colour** green-yellow  
**Defects** 0-1 defects  
**Screen Size** 16+

### ACIDITY

9

### BODY

7

### FLAVOUR

10

# EXCLUSIVE COFFEE



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