



COLOMBIA GOLD GRAN CRU WASHED

Finca Monteblanco is a family farm managed by Rodrigo Sanchez Valencia. The 14-hectare farm is located in the Huila region at an altitude of 1730 meters. The Geisha variety, grown on the farm since 2015, was used for this Washed Gold Gran Cru. The process begins with the harvest of the cherries. The Brix degree is measured and the cherries are floated. Before the pulp is removed, the first fermentation takes place in GrainPro bags for 48 hours. After pulping, the beans are fermented for a further 12 hours before being placed in ceiled tanks for anaerobic fermentation for another 60 hours. Then they are washed and dried.



QUALITY

Country Colombia
Region Huila
Farm Monteblanco
Farmer Rodrigo Sanchez
Ref. No. P10778

Coffee type Arabica
Crop 2022
Harvest time May - June
Harvest method Picking
Altitude 1730 masl
Variety Geisha
Processing Gold Gran Cru Washed
Soil type Volcanic soil
Irrigation Natural rainfall

CUP PROFILE

jasmine | coffee blossom | apricot |
almond | mandarine & orange |
milk chocolate

CUPPING SCORE

88.75 (TSP Q-Arabica Grader)

GREEN GRADING

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

ACIDITY

8

BODY

8

FLAVOUR

10

EXCLUSIVE COFFEE



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