



COLOMBIA

Finca el Progreso

Carbonic Maceration

The El Progreso farm, owned by Rodrigo Sancho and his family in El Carmelo, Palestina, Huila, began with just 5 hectares, expanding to 23 by 2010. Rodrigo's passion for coffee, fueled by cupping exploration, led to innovative processes propelling global recognition. Meanwhile, for carbonic maceration, beans are meticulously selected for ripeness and undergo floating to remove impurities. They ferment in cherry for 70 hours with CO2 injection, intensifying sweetness and body, followed by a secondary fermentation in barrels for 70-94 hours to enhance fragrance and acidity. The result: a brighter, aromatic, sweeter cup with intensified flavors and acidity.

EXCLUSIVE

QUALITY

Country Colombia
Region Huila
Coffee farm Finca el Progreso
Ref. No. P11240
Coffee type Arabica
Crop 2024
Harvest time May - June
Altitude 1650masl
Varieties Caturra Bourbon
Processing Carbonic Maceration Washed
Soil type Loamy soil

GREEN GRADING

Moisture 11.30%
Odor clean
Colour Yellowish-green
Defects 0-3 defects
Screen Size SHB 15+



TOUTON
- SPECIALTIES COFFEE -

CUPPING

CUPPING SCORE
87.75 (TSP Q-Arabica Grader)

CUP PROFILE
strawberry | vanilla | biscuity |
milkshake | raspberry | toffee

ACIDITY

8

BODY

8

FLAVOUR

9

ESPRESSO

CUP PROFILE
strawberry | cream | sweet

ACIDITY

9

BODY

8

FLAVOUR

9