

# Colombia Huila Finca Quindio-Anaerobic Natural (E)

RNY# 49518





### **Royal NY Scoring**

Acidity High

Body Above Average

Sweetness Above Average







Strawberry

Lime

Floral

## **Suggested Brewing**

#### About the Farm

Jesús Barahona is a 3rd generation coffee farmer who has been producing coffee for 40 years. His farm, Quindio, is a 4 hectare farm located in Vereda Andes Alto, Colombia. Jesús processed this coffee anaerobically. To do this he first put the cherries in a tank with water to sort and remove any bad cherries. From there the cherries are drained and put in bags to ferment for 40 hours. Once fermentation is complete they are spread out to dry in the sun for 15 – 20 days. Jesús, along with his wife and two of his sons, is dedicated to producing the best quality coffee and are continuously improving their process to produce even better coffees.

#### **Coffee Details**

Elevation Varietals 1750 meters Castillo

Process Harvest
Natural May

Drying Export

Raised Beds