



# FAZENDA PEDRA REDONDA

 **Cup of Excellence 2020**

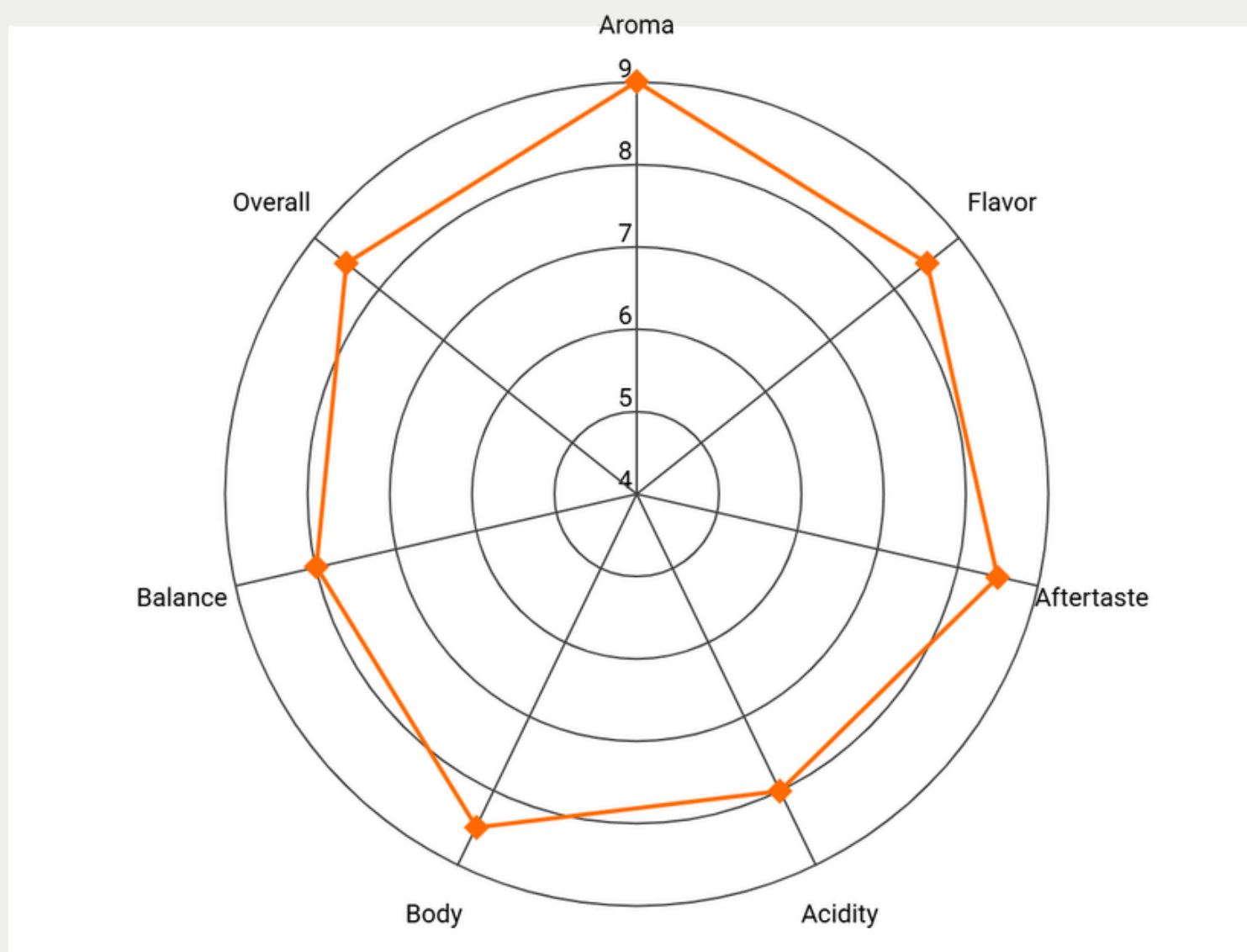
Beto Santana

Araponga - Matas de Minas

Pulped Natural Process - Catuai

**Scoring 89** | Crop 2025/2026, screen 16 up

Molasses, Honey, Sugarcane, Peach, Silky and velvety body, A long, clean, and sweet aftertaste.



## FAZENDA MONTE ALTO

 **3rd Place – Cup of Excellence 2020**

Carlos Henrique Ribeiro do Valle e Marina do Valle

Natural - Bourbon - **Scoring 87**

Crop 2025/2026, screen 16 up

Brown Sugar, Chocolate, Cherry, Apricot, Licorous





## FAZENDA TRAPIÁ

🏆 **3rd Place – Especialíssimo 2021**

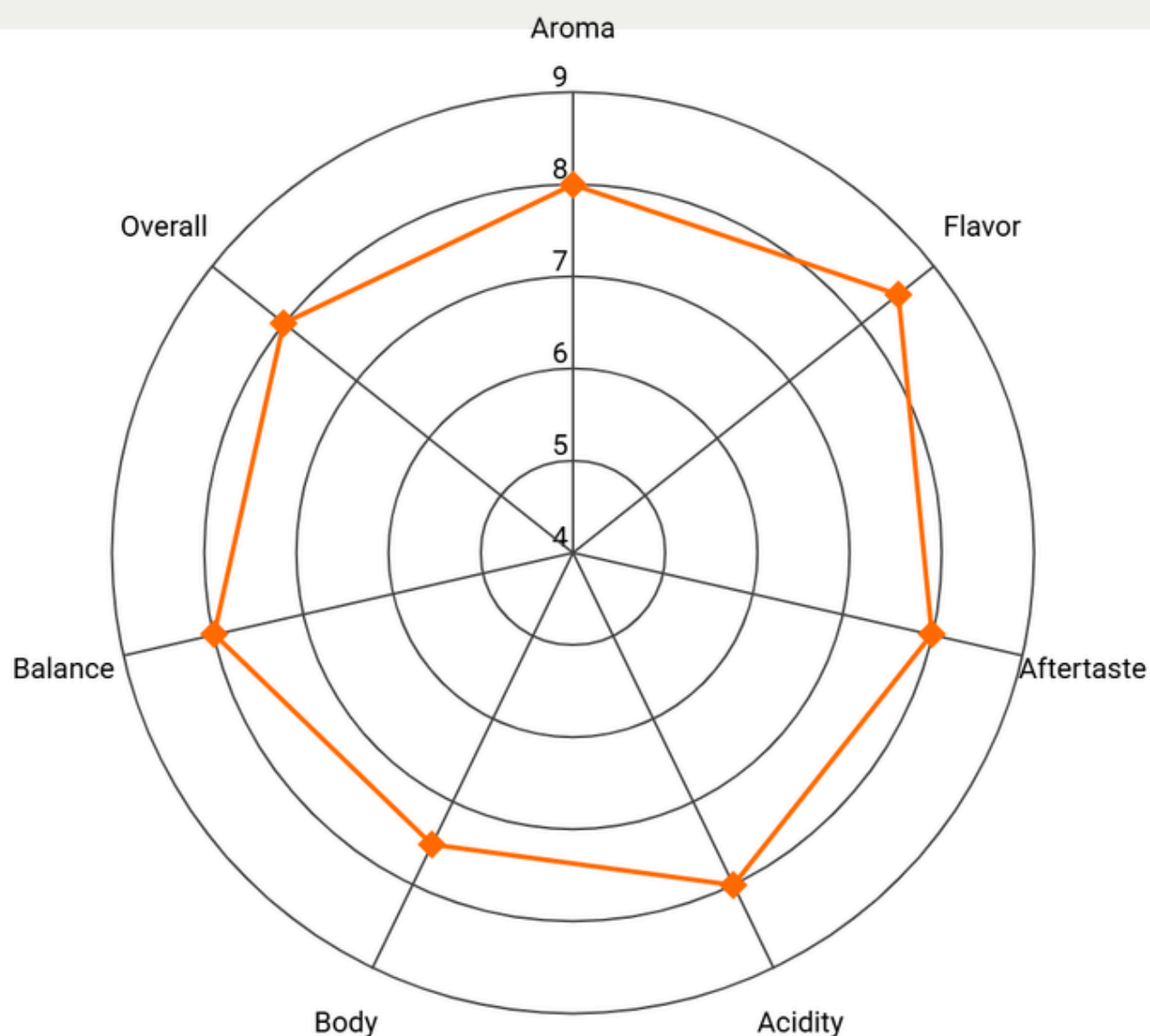
Andrea Rangel and Renato Pita

Baependi - Mantiqueira de Minas

Natural - Bourbon - **Scoring 86**

Crop 2025/2026, screen 16 up

Honey, Vanilla, Lime, Floral



## SÍTIO SÃO BENEDITO

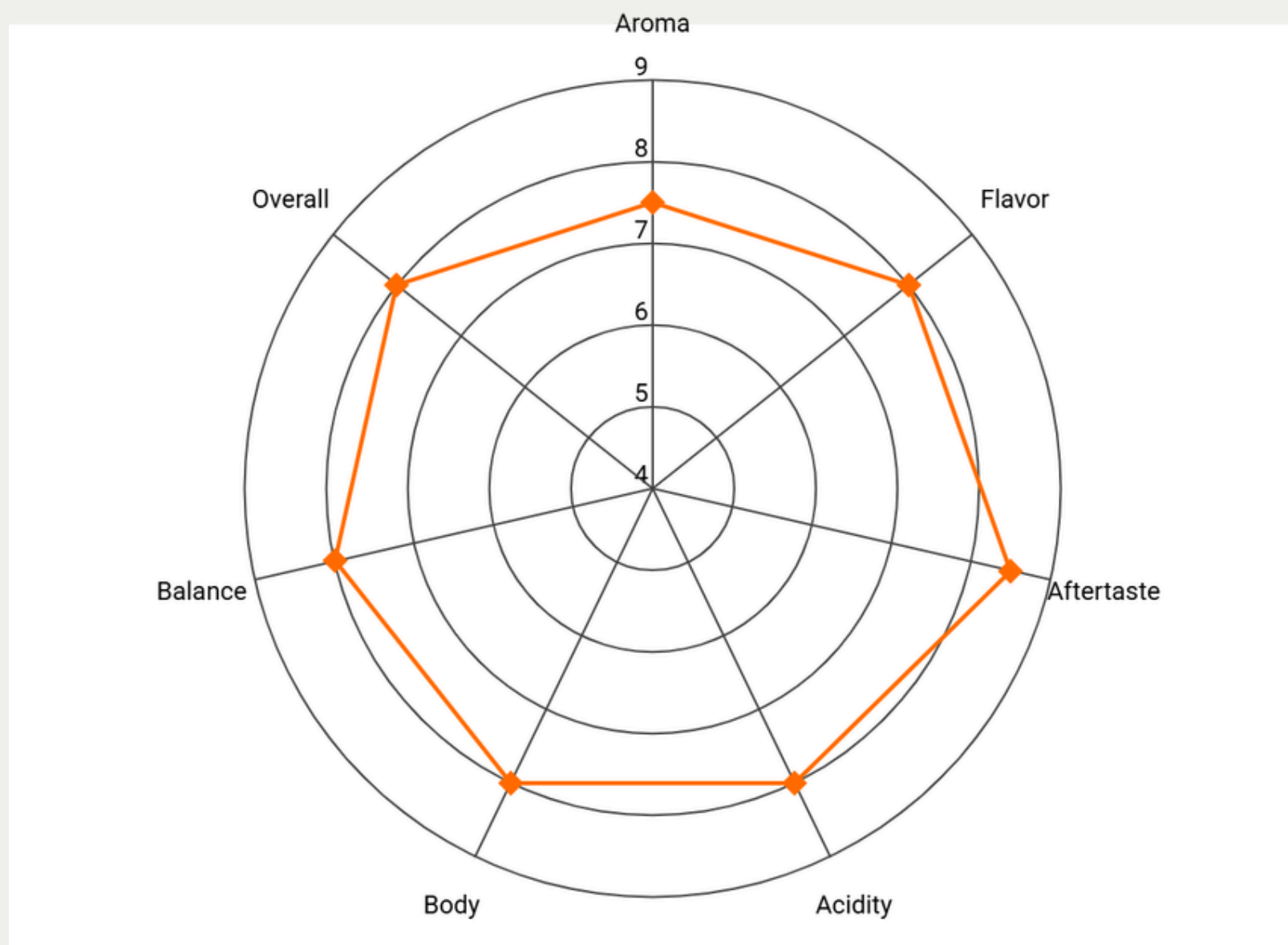
Lessandro Franco and Tatiane Helena

Campestre - Região Vulcânica (South of Minas)

Natural - Catuaí - **Scoring 86**

Crop 2025/2026, screen 16 up

Fruity, Orange, Passion Fruit, Bright Acidity





## SITIO GOURITA

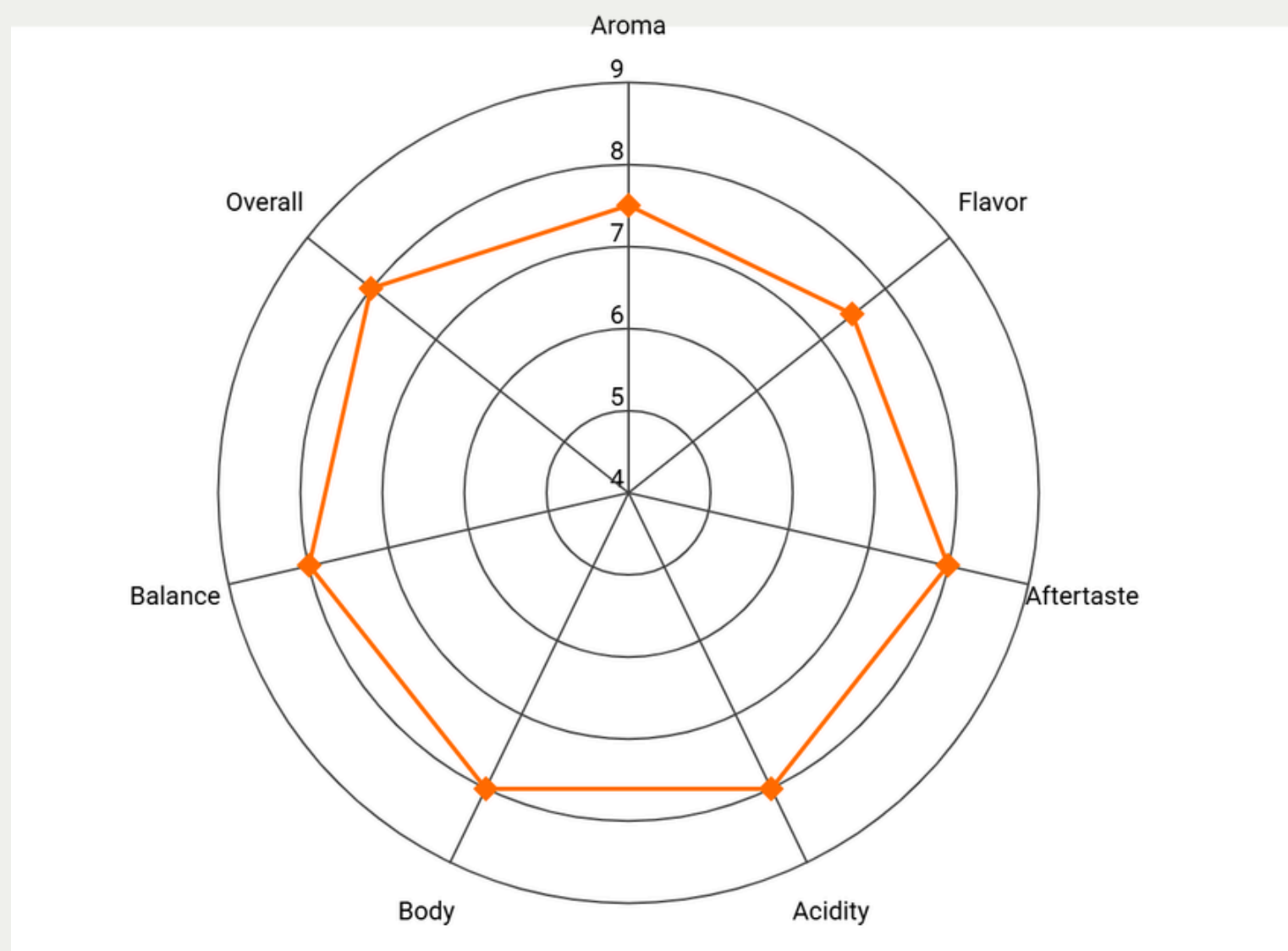
Edison Ferreira Cardoso

Nova Resende - South of Minas

Natural Process - Red Catuaí

Scoring 85 | Crop 2025/2026, screen 16 up

Fruity flavor, mango, honey, balanced, sweet finish.



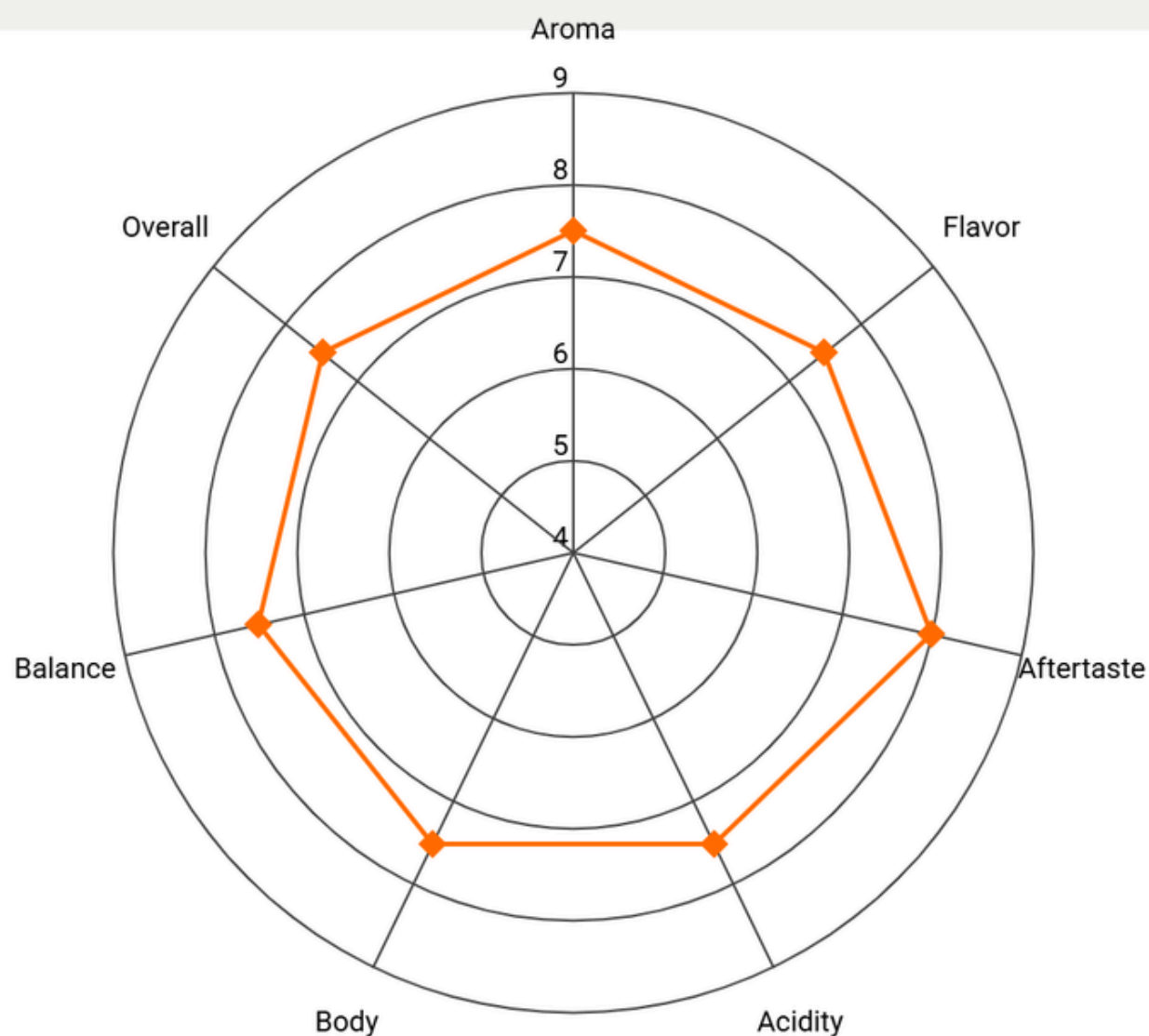


## CASA BLEND

Natural Process | **Scoring: 83**

Crop 2025/2026, screen 16 up

Caramel, Chocolate, Nuts, Balanced.





COLOMBIA

# HUILA WASHED CASTILLO / CATURRA

Giraldo Arango Mauricio

Huila – Acevedo, Colombia

Washed Process – Castillo / Caturra

Crop 2025/2026, Screen 16 Up, Altitude 1350–1450 m.a.s.l

Red apple, caramel, floral, honey, citrus.

Bright acidity, clean cup, smooth body with elegant sweetness.

## Farm Information

Las Torres Farm is located in Acevedo, Huila, one of Colombia's recognized coffee-growing areas. The farm grows Castillo and Caturra varieties under a traditional washed process, supported by careful cherry selection and controlled post-harvest handling.

## Post-Harvest Process

Only ripe cherries are hand-picked. Floating beans and external matter are removed before depulping. For larger volume lots, fermentation is carried out in open tanks for around 28–32 hours, followed by washing and drying on raised beds for approximately 4–20 days, depending on weather conditions.

## Producer Story

The Giraldo family's coffee journey began after moving from Ituango, Antioquia, to Huila. With experience in coffee cultivation and strong family commitment, the farm gradually expanded its coffee production. Today, Las Torres represents a story of resilience, dedication, and continuous improvement in Colombian coffee.



# NARIÑO NATURAL PINK BOURBON

Adrián Armero Martínez

La Abuela Farm – La Unión, Nariño, Colombia

Natural Process – Pink Bourbon

Crop 2025/2026 | Screen 16 Up | Altitude 1850 m.a.s.l

Strawberry, tropical fruits, floral notes and jammy sweetness.  
Vibrant sweetness, expressive character and complex cup.

## Farm Information

La Abuela Farm is located in La Unión, Nariño, at 1850 meters above sea level. The farm specializes in Pink Bourbon and experimental processing, with a focus on producing expressive and fruit-forward specialty coffees.

## Post-Harvest Process

This lot is processed as a natural coffee. Ripe cherries are carefully picked and selected using water flotation. The cherries undergo fermentation for around 27 hours in plastic bags, then are slowly dried on patios to develop sweetness, fruit complexity, and a distinctive cup profile.

## Producer Story

Adrián Armero is a specialty coffee producer from La Unión, Nariño. He is part of a coffee-producing family and has been involved in coffee since childhood. Together with his family, including his wife who works as a coffee taster, Adrián experiments with varieties and processes to create new and expressive flavors. His work with Pink Bourbon reflects a modern, experimental approach to Colombian specialty coffee.



COLOMBIA

# NORTE DE SANTANDER GEISHA – WASHED LONG FERMENTATION

Domingo Torres Angulo

El Paraíso Farm – Ragonvalia, Norte de Santander, Colombia

Washed Long Fermentation – Geisha

Crop 2025/2026 | Screen 16 Up | Altitude 1800 m.a.s.l

Jasmine, bergamot, honey and tropical fruits. High clarity, elegant florals, complex and refined cup.

## Farm Information

El Paraíso Farm is located in Ragonvalia, Norte de Santander, at 1800 meters above sea level. The farm focuses on Geisha production and benefits from cool mountain conditions, high altitude, and careful farm management.

## Post-Harvest Process

The coffee is processed as washed coffee with a 30-hour fermentation. Only ripe cherries are picked and selected after harvesting. The coffee is depulped after picking, fermented with constant stirring, washed several times with clean water, and then sun-dried for around 15 days.

## Producer Story

Before becoming a coffee producer, Domingo Torres worked as a miner. In 2008, he bought El Paraíso Farm with his savings and started building a new future through coffee. With time, he discovered the potential of specialty coffee and developed the farm into a quality-focused project. Today, the farm has thousands of coffee trees and reflects Domingo's commitment to producing high-quality Colombian coffee.



COLOMBIA

## NARIÑO WASHED CASTILLO

Carlos Javier Chavez

Nariño, Colombia

Washed Process – Castillo

Crop 2025/2026 | Screen 16 Up

Citrus, brown sugar, red fruits and floral notes. Crisp acidity, medium body, clean cup and sweet finish.

### Lot Information

This lot comes from Nariño, one of Colombia's most distinctive highland coffee regions. The Castillo variety is known for its balanced structure, clean sweetness, and suitability for both filter coffee and espresso.

### Post-Harvest Process

The coffee is processed using the washed method, designed to highlight clarity, clean acidity, and sweetness. This profile makes it a versatile Colombian specialty lot suitable for daily specialty use and premium espresso applications.