



L&D Wayuú

Lot #3

Pura Cepa is Latorre & Dutch green coffee innovation project. Within the scope of this project, we apply controlled fermentation to coffee processing by controlling bacteria and yeast application through the inoculation technique. This allows us to identify and select specific strains of beneficial yeast and bacteria to aid the fermentation, monitor their rates of activity and ensure that counterproductive bacteria are eliminated from the process.

Coffee cherries from the beautiful neighboring villages are bought from the farmers and brought for processing in Cañas Gordas mill, where premiums are paid to farmers on the same day.

The Cup: 87.25 pts.

Hazelnut, caramel.

COFFEE PROFILE

Country:

Colombia

Region:

Cañas Gordas, Antioquia

Altitude:

1,320 m.

Species:

Arabica

Varietal:

Castillo

Process:

Pura Cepa

Fermentation

LATORRE & DUTCH