

# CATURRA CHIROSO

 Colombia - Huila

 SCA 87,5



**CAFEGA**  
SPECIALITY COFFEE



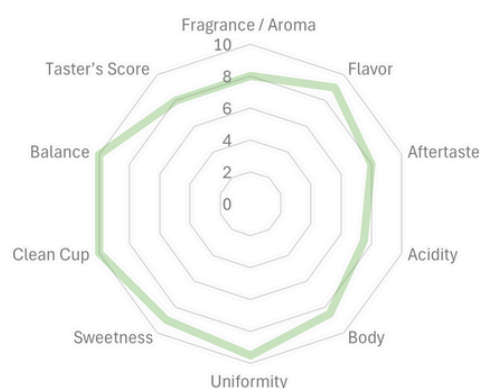
## About this coffee

Harvesting is manual, and is only done when the grains are ripe and above 22° brix. The grains are oxidized for 36 hours, followed by anaerobic fermentation for 80 hours. They are washed with water at 50° C so that the temperature fragments the structure of the grain and the aromatic and floral compounds acquired in fermentation can be fixed. For drying, dehumidifying machines are used where there is a controlled environment for 50 hours.

When tasted, flavors and aromas of orange, grapefruit, licorice, mandarin and brown sugar predominate. Its acidity is medium, citric – juicy. Round body. Residual: chamomile.

*It's simply spectacular!*

Species	Arabica
Variety	Caturra Chiroso
Harvest	December 2024
Altitude	1.920
Process	Washed



*Do you want to know more about this coffee?  
Do you want to try it?*

