

OMBLIGON

 Colombia - Huila

 SCA 87.00



CAFEGA
SPECIALITY COFFEE



About this coffee:

The origin of this variety is unknown, but it is currently only grown in Huila, Colombia. The process of producing this wonderful coffee begins with careful harvesting, where mainly ripe cherries are selected. It then undergoes anaerobic fermentation in the cherry for 48 hours in a sealed container, after which it is pulped and undergoes submerged fermentation in a sealed container for another 48 hours, where the microorganisms are fed with pana and honey. Finally, it is slowly dried for 12 to 17 days on beds inside the marquee. This Omblión has achieved excellent flavor profiles with notes of caramel, sweetness, orange, honey, pollen, red fruits, cherry, and chocolate; flavors and aromas that many coffee professionals and enthusiasts will be fascinated by when they try it.

Species	Arábica
Variety	Omblión
Harvest	Last in 2025
Altitude	1.600 SNM
Process	Washed - Co-fermented



Would you like to learn more about this coffee? Would you like to try it?

