

PACAMARA

 Colombia - Santander

 SCA 87.5

 Grown using sustainable practices



CAFEGA
SPECIALITY COFFEE



About this coffee:

The Project: Before talking specifically about this coffee, we want to share the story behind the project and why we decided to support it. The producer is a committed environmental advocate. He acquired a farm that was previously used for large-scale livestock and agriculture. His mission was to reforest and regenerate the soil using organic inputs and fertilizers. At the same time, he planted fast-growing trees that have transformed the land into edible forests for birds, as well as providing rich organic matter to nourish the soil. The farm maintains an inventory of native flora and fauna, protects its own water sources, and practices beekeeping to support pollination. In short, this is a project worth supporting, and that is why, in addition to the quality of the coffees from this farm, we have chosen to work with this producer. The producer grows 23 varieties of coffee on this land, all of which are exceptional.

The Coffee: This Pacamara is harvested at its optimal point of ripeness. It then undergoes a 48-hour oxidation process. After being pulped, it is immersed in fermentation tanks for 72 hours. Finally, it is slowly dried for 17 days on African beds. Its aroma and flavor notes include chocolate, black pepper, red fruits, plum, sweet cucumber, almond, red grape, brown sugar, and molasses.

Species	Arábica
Variety	Pacamara
Harvest	Last in 2025
Altitude	1.950 - 2000 SNM
Process	Washed



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

