

# PAPAYO

 Colombia - Huila

 SCA 88,25



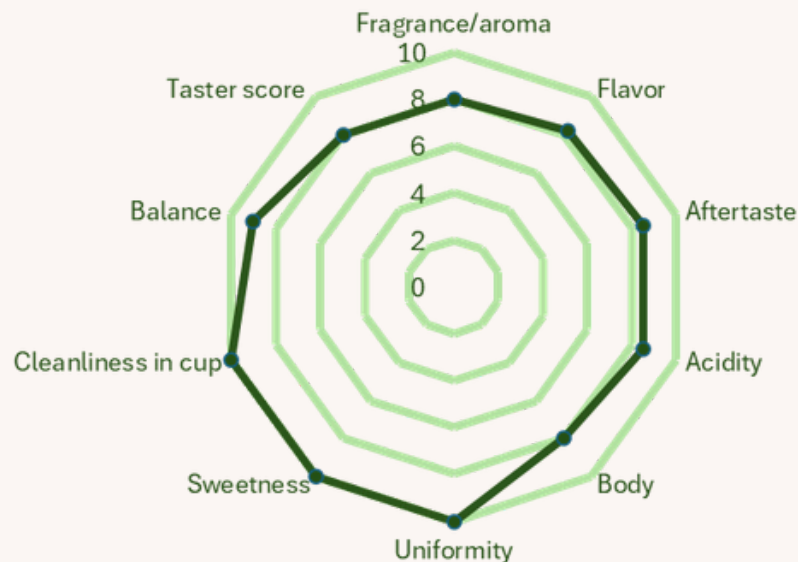
**CAFEGA**  
SPECIALITY COFFEE



## About this coffee:

Harvesting takes place at optimal ripeness. Fermentation is submerged in cherry for 96 hours. It is then pulped and left in mucilage for another 48 hours in fermentation vats. It is co-fermented with wild blackberry must typical of the area. This fermentation does not dull the flavor and quality of the coffee; on the contrary, it gives it special notes that enhance it. Finally, it undergoes slow solar drying for 15 days. When tasted, flavors of red berries, rose tea, and a drink with notes of red berries, floral, lime, ripe fruit, plum, and blueberries can be appreciated. Medium acidity, delicate body, clean and refreshing. You will not have tasted anything like it before!

Species	Arábica
Variety	Papayo
Harvest	Last in 2025
Altitude	1.720 SNM
Process	Washed



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

