

PAPAYO

 Colombia - Huila

 SCA 88,25



CAFEGA
SPECIALITY COFFEE

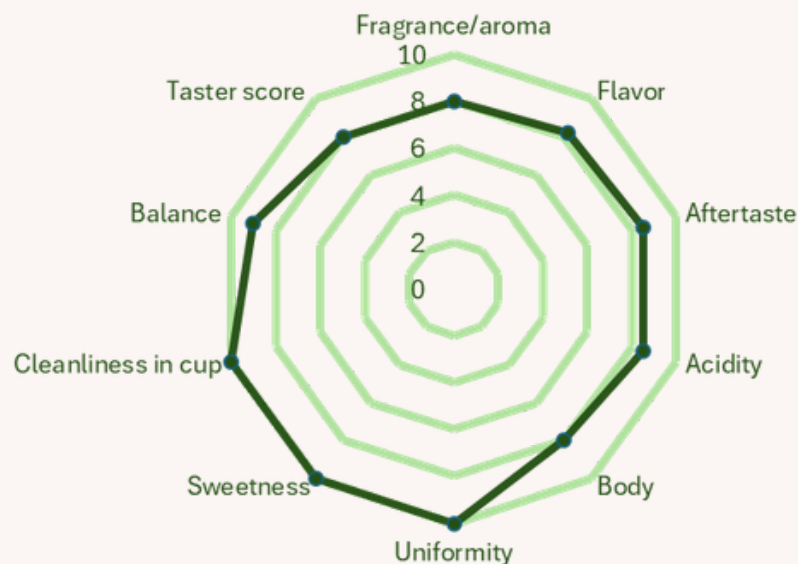


About this coffee:

Grown in Huila, Colombia. Its cherries are similar in shape to papaya fruit, hence its name. Regarding the process, this coffee grower begins by harvesting the beans at their optimal ripeness. Then, the beans undergo cherry oxidation for 48 hours. Afterward, they are pulped and left with the mucilage for another 88 hours in sealed cans. Finally, the coffee is washed and slowly dried for 15 days. On the palate, one perceives flavors of tropical fruits and flowers. It is a clean beverage with hints of melon, mango, orange, and honey.

It has a clean and lingering finish, medium-high tartaric-citric acidity, and a medium-creamy body. The coffee grower has done a superb job with amazing results!

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?

