



# WASHED – CASTILLO ÍNSULA



|                                  |   |                                  |                      |
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| <b>Variety:</b>                  | Castillo  | <b>Process:</b>                  | Washed               |
| <b>Farm Name:</b>                | Ínsula  | <b>Farmer:</b>                   | Juan David Hernández |
| <b>Location:</b>                 | Quindío   | <b>Closest City:</b>             | Génova               |
| <b>Farm Size:</b>                | 40 ha   | <b>Altitude:</b>                 | 1.650 masl           |
| <b>Main Harvest:</b>             | Apr – Jun   | <b>Commercial Certification:</b> | Rainforest Alliance  |
| <b>Code:</b>                     | 1014  | <b>Harvest Time:</b>             | June 2021            |
| <b>Humidity:</b>                 | 10%   | <b>Cup Score:</b>                | 85                   |
| <b>Norm:</b>                     | EP(10) – 15up   | <b>Max. Defect Rate:</b>         | 8/35                 |
| <b>Notes:</b>                    | Milk chocolate, vanilla, black berry, floral, medium acidity, medium body, high sweetness.  |                                  |                      |
| <b>Recommendation:</b>           | Medium to dark roast, to enhance body, flavor and residual. Ideal method is aeropress.  |                                  |                      |
| <b>Additional Farm Info:</b>     | <p>Juan David is the owner of this farm for more than 15 years, which is around 40 ha. Not all is planted in coffee, because for having the Rainforest Alliance, the farm must be diverse. That is why you can find plantain trees, avocados, and some native trees such as “<i>roble cafetero</i>”. Monthly average temperature is 23°C (high 28°C, low 15°C).</p> <p>We know Juan David for more than 10 years; his dad and Maria’s dad use to work as engineers. The work in Ínsula farm goes back for already 3 years, where we correct the picking, processing, and test constantly to check improvements.</p> |                                  |                      |
| <b>Processing Specification:</b> | <p>After cherries are picked, they are putted in water and remove any floaters. Then the coffee is depulped, after that, coffee is fermented in tanks for about 18 to 24 hours creating microorganism that’s breaks the mucilage and gives a little of complexity to the coffee, finally coffee is ready to be dry.</p>   |                                  |                      |



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| <b>Drying Method:</b>     | Dried on mechanical Silo. The silo is an industrial machine that blows hot air through drums, you can adjust the temperature and the time used to dry coffee. With this method you can assure an even drying and shorter time. It could take only 2 days to dry the coffee, for exporting the coffee we prefer to take more day for drying, up to 5. The coffee is dried on this machine, because there is not enough space for having drying beds. |
| <b>Selecting/Sorting:</b> | The cherries get hand sorted at picking, later again during the drying process and a third time after milling process to remove defects, which can only be spotted at the green bean.   |
| <b>Stabilization:</b>     | At the farm after drying to 9-11% humidity the coffee gets packed in GrainPro bags and sisal and stored at the farm, at 20°C. Usually after 1,5 months the coffee is stabilized and ready for export.   |



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