



## WASHED – Arabica Blend FULDA



<b>Variety:</b>	Arabica (Catuai, Caturra, Catimor, Costa Rica, Sachimor)	<b>Process:</b>	Washed
<b>Farm Name:</b>	Fulda	<b>Farmer:</b>	Rainer Boehme
<b>Location:</b>	Chiapas	<b>Closest City:</b>	Tapachula
<b>Farm Size:</b>	150 ha	<b>Altitude:</b>	1.300 - 1.450 masl
<b>Main Harvest:</b>	Dec - Feb	<b>Commercial Certification:</b>	Rainforest Alliance
<b>Lot #:</b>	Mexico	<b>Harvest Time:</b>	Dec - Feb
<b>Humidity:</b>	N/A	<b>Cup Score:</b>	N/A
<b>Norm:</b>	EP(10) - 15up	<b>Max. Defect Rate:</b>	8/35
<b>Notes:</b>	Notes to honey and dark chocolate. Medium/low acidity. Medium body.		
<b>Recommendation:</b>	Medium roast for espresso and filter coffee. Ideal Arabica coffee for Espresso blends.		
<b>Additional Farm Info:</b>	<p>Finca Fulda tries to produce coffee in an environmentally friendly way since Rainer has big respect for the future of coffee, climate change, and the security of the local population. Processing methods are targeted to save water as much as possible; the fields are having different trees and protected forest areas for wildlife. The farm is Rainforest Alliance certified. Rainer sustains a School for the local community on Finca Fulda where also the short-term workers are sending their kids to. All workers and their families living short or long term on the farm are supplied with free food from the main kitchen. To the farm belongs also a soccer field as entertainment for the community.</p> <p>Besides Robusta and Arabica, he has orchids production for local market and export.</p>		
<b>Processing Specification:</b>	<p>After cherries are picked, they are put in water and removed any floaters. Then the coffee is de-pulped, after that, coffee is fermented in tanks for about 18 to 24 hours creating microorganism that breaks the mucilage and gives a little complexity to the coffee, finally coffee is ready to be dry.</p>		



# WASHED – ROMEX (ROBUSTA) FULDA

<b>Drying Method:</b>	The coffee is first dried in concrete patios for the first days, and later the drying process is finished in a mechanical machine called silo.
<b>Selecting/Sorting:</b>	The cherries get hand sorted at picking, later again during the drying process, and a third time after the 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.



<b>Imported by</b>	G&T Trading GmbH - Battensteinstr. 15, 36115 Hilders, GER.
<b>Contact</b>	Andreas Tischendorf - CEO and Sales Manager
<b>Email</b>	<a href="mailto:sales@colombianspirit.org">sales@colombianspirit.org</a>