

Lote O5 Bajo Saran
Finca Santa Isabel
Alejandro Keller



Flavour Description

Mild acidity, creamy body, chocolate and herb notes

Process Description

At Finca Santa Isabel they take care of quality from the soil to the cup profile of their coffees. Here the whole farm is vibrating in joy and is really full of life, very special place!

This coffee is picked and selected before depulping. After being depulped, it runs through water channels to transport the coffee to fermentation tanks. After 24H the coffee is washed in channels and then spread in Patios with shadow. This helps on the drying process to make it more slow and helps with the radiation of the direct sun.

Facts

- Name:** Finca Santa Isabel
Producer: Alejandro Keller
Region: Santa Rosa, Nuevo Oriente
Altitude: 1200-1400 masl.
Varietals: Sarchimor
Process: Washed
Harvest: October - January
Score: 84 sca

Contact

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