



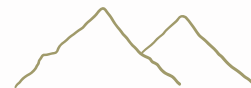
GEISHA – Orange + Rum Barrel

**Variety:**

Geisha

**SCA Score:**

88.7

**Altitude:**

1,500 masl

**Producer:**

Diego Bedoya
Chiquita Farm

**Region:**

Palestina, Caldas,
Colombia

Process:

- Co-fermented with orange enzymatic base
- Double fermentation: cherry + depulped (200 hours total)
- Aged in Colombian rum barrels

Flavor profile

- Orange zest
- Honey
- Sweet rum
- Caramel
- Subtle wood spic

Cup Character:

- Bright citric acidity balanced by honey sweetness
- Lingering rum-like finish with caramel undertones

Best Brewing Method

- V60 · Cold Brew
- AeroPress
- Filter competition sets

Availability

Available in 11–48 kg lots

