



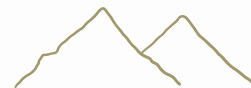
PAPAYO WASHED

**Variety:**

Papayo

**SCA Score:**

87,00

**Altitude:**

1,850 masl

**Producer:**

Wilson Ordoñez
Finca La Aldea

**Region:**

San Agustin, Huila,
Colombia

Process:

- Controlled anaerobic fermentation.
- ~48h in cherry.
- 60–80h post-depulp.
- Recirculation: every 10 hours using its own leachate.
- Dried on African raised beds for approximately 10–14 days.

Flavor profile

- Passion Fruit
- Pineapple
- Tropical Fruits
- Caramel
- Citrus Notes

Cup Character:

- Complex tropical fruit expression
- Bright acidity balanced by caramel sweetness
- Silky body with a long aftertaste

Best Brewing Method

- V60
- Batch Brew
- Kalita Wave
- Spresso

Availability

12 kg bags

Cafés únicos con historia

Contact us:



contact@lacolombianacoffee.com