



TABÍ – COCO

ANAEROBIC CO-FERMENTATION



Variety:

Tabí (Typica x Bourbon
x Timor Hybrid)



SCA Score:

86.5



Altitude:

1,500 masl



Producer:

Diego Bedoya
Chiquita Farm



Region:

Palestina, Caldas,
Colombia

Process:

- 6-day controlled anaerobic co-fermentation with real coconut in bioreactors for a unique flavor symbiosis.
- Temperature-controlled drying in shade-greenhouses (marquesinas) to maximize cup quality.

Flavor profile

- Coconut
- Caramel
- White chocolate
- Tropical fruits
- Balanced sweetness

Cup Character:

- Distinct and pronounced notes of real coconut layered with sweet caramel.
- Rich and creamy profile featuring a prominent white chocolate finish.
- A unique, vibrant symbiosis of tropical flavors with an exceptionally clean structure.

Best Brewing Method

- Espresso
- V60
- Batch Brew
- AeroPress

Availability

12 kg bags

Cafés únicos con historia

Contact us:



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