



ALTITUDE SPECIALTY  
COFFEEHOUSE



# EVELIN ESCALONA

Sustainable & High Impact Microlot

<b>Varietal</b>	Red Bourbon
<b>Process</b>	Flash Honey
<b>Harvest</b>	November – January 2024
<b>Harvest method</b>	Hand picked 🖐️
<b>Post-harvest</b>	Only ripe cherries are harvested, taking care of the tree. After 24h, coffee is then pulped and taken to the drying station
<b>Dry method</b>	EP-5% (screen 15)
<b>Screen size</b>	Natural, sundried
<b>Selection</b>	3F
<b>Humidity</b>	11,43%
<b>Density</b>	0,65
<b>SCA</b>	86
<b>Descriptors</b>	Caramel, Orange, Citric Acidity, Round Body
<b>Package</b>	Natural fiber sacks 100% biodegradable + Ecotact bag
<b>Presentation</b>	60kg sacks
<b>Code</b>	A2456

<b>Origen</b>	Santiago Mariño. Aragua, Venezuela
<b>Farm</b>	San José
<b>Temperature</b>	18°C average
<b>Altitude</b>	1.200 m.a.s.l.
<b>Pluviosity</b>	246mm/year
<b>Plantation</b>	Sustainable, partial shade
<b>Category</b>	Microlot

## THE PERFECT COFFEE, A SHORT STORY

With decades of dedication to coffee production in Paya, Aragua-Venezuela, producer Evelin Escalona y collaboration with Leopoldo Yanes has accumulated vast knowledge from a family heritage that she has embraced with passion and determination. Several special coffee varieties makes her offer unique, producing Red Bourbon, Typica and Catuai at high altitudes in a special micro-climate. Her goal is to produce high grade specialty coffee and ensure a better future for her family. She is confident that her coffee will be well recognized for its great quality and distinctive cup profile.

