




ALTITUDE SPECIALTY
COFFEEHOUSE



EDUARDO ARMERO

Sustainable & High Impact Microlot

Varietal	Pink Bourbon
Process	Washed, long fermentation
Harvest	August 2024
Harvest method	Hand pick 
Post-harvest	Only picking ripe cherries. Floating process. 24 hours fermentation in cherries and pulping without water. 36 hours of fermentation in mucilage. Natural, Sundried
Dry method	Natural. Sun drying in patio for 15 days
Screen size	EP-10 (above 15)
Selection	7F
Humidity	10,9%
Density	0,75
SCA	86
Descriptors	Honey Raspberries, Herbal, Citric Acidity, Clean
Package	Natural fiber sacks 100% biodegradable + GrainPro
Presentation	35kg sacks
Code	A2459

Origen	Huila. Colombia
Farm	Los Sauces
Farm size	4ha
Coffee lot size	3,75 hectares
Temperature	18°C
Altitude	1.700 m.a.s.l.
Pluviosity	1.310mm/year
Plantation	80% Sun-grown 20% Shade/Semi-shade 
Category	Microlot



THE PERFECT COFFEE, A SHORT STORY

Eduardo is a coffee grower from Nariño, with extensive experience in the production of high-quality coffees. Two years ago, he started his new project in the department of Huila. His goal is to create a coffee processing plant that promotes the production of specialty coffees.

