



ALTITUDE SPECIALTY
COFFEEHOUSE



RONALD PANTIN

Sustainable & High Impact Microlot

Varietal	Catuai & Bourbon
Process	Washed
Harvest	November – January 2024
Harvest method	Hand picked 🖐️
Post-harvest	Only ripe cherries are harvested, taking care of the tree. Coffee is then pulped, put into tanks, & applied a washed process with a traditional fermentation. Then is taken to the drying station
Dry method	Natural, sundried
Screen size	EP-5% (screen 15)
Selection	10F
Humidity	12%
Density	0,66
SCA	83.5
Descriptors	Sweet, Nibs, Medium body
Package	Natural fiber sacks 100% biodegradable + Ecotact bag
Presentation	60kg sacks
Code	A2463

Origen	Santiago Mariño. Aragua, Venezuela
Farm	La Palma
Temperature	18°C average
Altitude	1.500 m.a.s.l.
Pluviosity	246mm/year
Plantation	Sustainable, partial shade
Category	Microlot

THE PERFECT COFFEE, A SHORT STORY

Ronald Pantin, a coffee producer neighbor to producer Leopoldo Yanes, is a passionate person willing to go the extra mile for better quality. His production is improving every season, constantly learning to adapt new and better techniques at the farm.

Located at 1.500masl his farm has a very special micro-climate, which offers a unique spot for coffee production. His main goal is to deliver the best coffee possible amin for better returns. He is very happy to have his coffee in Europe and expects to build good relations with the Roasters that buy his coffee lots.

