



WILTON BENITEZ

Sustainable & High Impact Microlot

Varietal	Colombia	Origen	Cauca. Colombia
Process	Washed, long fermentation 60h	Farm	Granja Paraíso 92
Harvest	March 2025	Farm size	70 hectares
Harvest method	Hand pick 	Lot Size	20 hectares
Post-harvest	Washed - Picking only ripe cherries, pulping and fermenting in tanks for 60 hours. Washed and taken to drying station	Temperature	19°C average
Dry method	Mechanic with control temperature of 38°C for 46 hours	Altitude	1.600 m.a.s.l.
Screen size	EP-5 (above 15)	Pluviosity	2.600mm
Selection	11F	Plantation	80% Sun-grown
Humidity	12.03%		20% Shade/Semi-shade 
Density	0.72	Category	Microlot
SCA	82.75		
Descriptors	Apple, chocolate, tobacco, pepper, spiced medium aftertaste. Juicy acidity, smooth body		
Package	Natural fiber sacks 100% biodegradable + GrainPro		
Presentation	35kg sacks		
Code	A2506		



THE PERFECT COFFEE, A SHORT STORY

Wilton Benítez is a coffee grower from the southern Cauca department of Colombia, who is passionate and in love with technology. This has led him to apply advanced technology to coffee, thus potentially improving the attributes and qualities of coffee by fermenting the coffees in a controlled and precise manner until they are dried in environmentally friendly equipment. Wilton is determined to bring higher returns to his people, and he understands that the best way to achieve his goal is with high quality coffees.

