



ALTITUDE SPECIALTY
COFFEEHOUSE

WILTON BENITEZ

Sustainable & High Impact Microlot

Varietal	Red Bourbon
Process	Washed, long fermentation 60h
Harvest	March 2025
Harvest method	Hand pick 
Post-harvest	Washed - Picking only ripe cherries, pulping and fermenting in tanks for 60 hours. Washed and taken to drying station
Dry method	Mechanic with control temperature of 38°C for 46 hours
Screen size	EP-5 (above 15)
Selection	11F
Humidity	12%
Density	0,73
SCA	85.75
Descriptors	Berries, hazelnut, honey, black currant, clove. Spiced lasting aftertaste. Winey acidity, smooth body
Package	Natural fiber sacks 100% biodegradable + GrainPro
Presentation	35kg sacks
Code	A2507

Origen	Cauca. Colombia
Farm	Granja Paraiso 92
Farm size	70 hectares
Lot Size	20 hectares
Temperature	19°C average
Altitude	1.600 m.a.s.l.
Pluviosity	2.600mm
Plantation	80% Sun-grown 20% Shade/Semi-shade 
Category	Microlot

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.

