



VICTOR MONTILLA

Sustainable & High Impact Microlot

Varietal	Villa Nueva	Origen	Boconó, Trujillo, Venezuela
Process	Honey	Farm	Finca El Linaje
Harvest	January 2025	Temperature	14°C - 23°C
Harvest method	Hand picked	Altitude	1.500 m.a.s.l.
Post-harvest	Only ripe cherries are harvested, taking care of the tree. Coffee is then pulped and then taken to the drying station		
Dry method	Natural, sundried	Farm Size	1ha
Screen size	SC 16-10%	Pluviosity	235mm/year
Selection	1F	Plantation	Sustainable, partial shade
Humidity	10.9%	Category	Microlot
Density	0.71		
SCA	90,75		
Descriptors	Strawberry mermelade, Caramel, Maple, Spices, Long Lasting length, Winey Acidity, Oily Body		
Package	Vacuum bags		
Presentation	7,5kg bags		
Code	A25118		

THE PERFECT COFFEE, A SHORT STORY

In the mountainous valley of Boconó in the state of Trujillo, Víctor Montilla cultivates coffee on lands inherited from his grandfather, spread across several small haciendas such as El Caotal, El Linaje, Mi Querencia, and La Victoria. These four farms, tended by generations of the Montilla family, form the foundation of a coffee-growing tradition that blends ancestral knowledge with a commitment to Venezuelan agricultural identity. Victor grows a broad collection of Arabica varieties adapted to the region's altitude and terrain, including Caturra, Bourbon, Catimor, Castillo, Mundo Nuevo, Monte Claro, and the Villa Nueva. The farms follow a strict chemical-free approach, relying on traditional soil-preserving techniques and meticulous hand-picking. During harvest, some trees are visited up to thirty-five times to ensure that only optimally ripe cherries are collected.

