



VICTOR MONTILLA

Sustainable & High Impact Microlot

Varietal	Monte Claro
Process	Washed
Harvest	January 2025
Harvest method	Hand picked 
Post-harvest	Only ripe cherries are harvested, taking care of the tree. Coffee is then pulped put into tanks for fermentation and washed process. Then taken to the drying station
Dry method	Natural, sundried
Screen/Selection	SC 16-5% / 1F
Humidity	11.1%
Density	0.71
SCA	92.50
Descriptors	Berries, Apricot, Caramel, Hazelnut, Coriander Seed, Maple Syrup, Long Lasting length, Juicy Acidity, Oily Body
Package	Vacuum bags
Presentation	7,5kg bags
Code	A25119

Origen	Boconó, Trujillo, Venezuela
Farm	Finca El Caotal
Temperature	14°C - 23°C
Altitude	1.750 m.a.s.l.
Farm Size	1ha
Pluviosity	235mm/year
Plantation	Sustainable, partial shade
Category	Microlot

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. Víctor 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. Among these, Monte Claro stands out as a truly Venezuelan variety developed for its exceptional vigor, strong branching structure, and natural resistance to coffee borer beetle and leaf rust. Its agronomic stability and cup potential have made it an emblematic cultivar for specialty coffee producers in the Andes. 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.

