



Cafe de Colombia Luis Andres Rodrigues

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HISTORY

La Esmeralda is a family farm in San Vicente del Caguán, Caquetá, owned and operated by the Rodríguez family. Caquetá is a department in the south of Colombia, where they have many flatlands. However, on the west side of the department, the Eastern mountain range starts and this is where coffee is being grown. The Rodríguez family on their La Esmeralda farm is very much focused on specialty coffee. They are constantly looking to improve the processes in the farm, experimenting in the farm and cupping their own coffee in order to find the best way to highlight the amazing quality of their coffees.

PRODUCER

Luis Andres Rodriguez

LOCATION

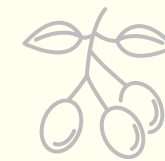


 COUNTRY
COLOMBIA

 ALTITUDE
1800 MASL

 REGION
CAQUETÁ

VARIETY



CASTILLO



CATURRA

TECHNICAL



HARVEST
MAY-AUG
OCT-DEC



PROCESSING METHOD
NATURAL ANAEROBIC (FERMENTATION IN SEALED PLASTIC BAGS FOR 54 HOURS AT CONTROLLED TEMPERATURE, THEN DRYING 30 DAYS, STABILIZING THE COFFEE IN GRAINPRO BAGS FOR ANOTHER 15 DAYS BEFORE SELLING THE COFFEE)



CHARACTERISTICS
CRISP ACIDITY AND A ROUDNED, COATING BODY. MANGO, MAPLE SYRUP, PASSIONFRUIT, WITH A FLORAL JASMINE HONEYSUCKLE FINISH. A LINGERING AFTERTASTE, BALANCED NICELY.

