



Alexander Vargas Natural

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HISTORY

Alexander Vargas started his coffee journey at the age of 15, following in his parents' footsteps. At 20, Alexander focused on specialty coffee production and has spent over 20 years refining his skills and experimenting with various coffee varieties and processes. At La Piragua farm, Alexander utilizes advanced techniques such as anaerobic processing for varieties like Pink Bourbon and Geisha's, and he has cultivated award-winning coffees that have earned him multiple national Cup of Excellence nominations.

Alexander's dedication to the craft is mirrored in his community involvement. He believes in sharing knowledge and has helped mentor younger coffee farmers, ensuring the next generation of producers continues the tradition of excellence.


PRODUCERS

ALEXANDER VARGAS

LOCATION



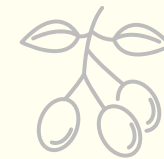
 COUNTRY
COLOMBIA

 ALTITUDE
1,600 - 1,800 MASL

 REGION
ACEVEDO, HIULA

FARM
FARM LA
PIRAGUA, 10 HA

VARIETY



PINK BOURBON

TECHNICAL



PROCESSING METHOD
NATURAL

FERMENTATION
BRIX MEASUREMENT TO EVALUATE SUGAR
CONTENT IN THE FRUIT, FOLLOWED BY DOUBLE
FERMENTATION: THE FIRST IS OXIDATION FOR 72
HOURS, AND THE SECOND IS ANAEROBIC
FERMENTATION IN TANKS WITH DEGASSING VALVES
FOR 98 HOURS.



CHARACTERISTICS
TROPICAL FRUITS, CONCORD GRAPE, FLORAL, HERBAL AND STONE
FRUIT. TEA-LIKE BODY WITH A CLEAN, JUICY AND LONG AFTERTASTE.

