



Carmen Cecilia Montoya Patino Chiroso Washed

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HISTORY

Carmen Cecilia is a coffee producer from Urrao, Antioquia. She has around 19.000 plants of coffee, only of caturra variety. They called caturra "chiroso" that is a mutation that appeared in the Antioquia region which presents a floral and citric profile. Carmen has been producing specialty coffee since 2011 when the Cooperative of Coffee Growers of Salgar provided courses and training on specialty coffee. Carmen Cecilia was the first place in the Colombian Cup of Excellence Competition where she sold the coffee at 45 USD/lb, the highest price in auctions for that time. Carmen says they have to be responsible in every process in the farm as many families are depending on the farms success .

PRODUCERS

Carmen Cecilia Montoya Patino

LOCATION



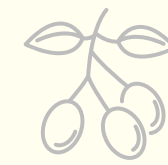
COUNTRY
COLOMBIA

ALTITUDE
1,990 MASL

REGION
ANTIOQUIA,
URRAO

FARM
BELLAVISTA

VARIETY



CATURRA



CHIROSO

TECHNICAL



PROCESSING METHOD
WASHED LONG
FERMENTATION 96
HOURS



HARVEST
MAR-JUNE
OCT-NOV



CHARACTERISTICS
SWEET CITRUS AND YELLOW FRUITS, SILKY BODY, SPICE, AND LOW ACIDITY.

