



# John Wilmer Cuellar Pacamara Natural

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## HISTORY

John Wilmer Cuellar grew up in the world of coffee, becoming a third-generation coffee farmer in the beautiful region of Acevedo, Huila. His family has worked the land for years and today, John continues the tradition with passion. He has been focused on coffee cultivation for the last 15 years, running a 10-hectare farm called Las Brisas. What sets John's farm apart is his love for experimenting with new coffee varieties and processes. He enjoys working with traditional methods, but he's also passionate about exploring newer fermentation techniques like oxidation and anaerobic methods.

For John, the most rewarding part of coffee farming is the tasting process. After all the hard work of cultivation, processing, and drying, John loves to sample the coffee and explore the unique profiles of each batch.

## PRODUCERS

**JOHN WILMER CUELLAR**

## LOCATION



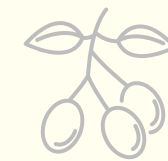
 COUNTRY  
COLOMBIA

 ALTITUDE  
1,800 MASL

 REGION  
ACEVEDO, HIULA

FARM  
FARM LAS BRISAS,  
10 HA

## VARIETY



**PACAMARA**

## TECHNICAL



PROCESSING METHOD  
NATURAL

FERMENTATION  
RIPE CHERRIES ARE HARVESTED, FOLLOWED BY FLOATING TO REMOVE DEFECTIVE BEANS, LEAVES, AND OTHER DEBRIS. THE COFFEE THEN UNDERGOES ANAEROBIC FERMENTATION FOR 130 HOURS, FOLLOWED BY 15 HOURS OF OXIDATION.



CHARACTERISTICS  
GRAPE, DRIED FRUITS, SWEETNESS OF CARAMEL AND MAPLE SYRUP.  
JUICY BODY, CLEAN ACIDITY, LINGERING AFTERTASTE.

