



John Wilmer Cuellar

SL 28 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

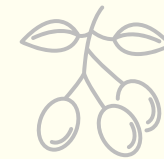


REGION
ACEVEDO, HIULA

FARM
**FARM LAS BRISAS,
10 HA**



VARIETY



SL 28



TECHNICAL



PROCESSING METHOD
NATURAL

FERMENTATION
RIPE CHERRIES ARE HARVESTED, FOLLOWED BY FLOATING TO REMOVE DEFECTIVE BEANS, LEAVES, AND OTHER DEBRIS. THE COFFEE THEN UNDERGOES 24 HOURS OF OXIDATION, FOLLOWED BY 80 HOURS OF FERMENTATION IN BARRELS.



CHARACTERISTICS
**CRISP ACIDITY. SWEET CARAMEL, CHERRY AND STRAWBERRY.
TOASTED NUT, JUICY BODY AND DEEP AFTERTASTE.**

