

Colombia Monteblanco

Lemon Drop • Watermelon • Apricot • Rose Water

Light

Dark

Rodrigo's Story

Our eleventh year purchasing from Rodrigo Sanchez. His success story is one we aim to help produce around the world. Rodrigo has grown his operation from a single farm inherited from his parents, to 10 farms he operates with his wife and daughter. This lot comes from Finca Monteblanco, and is a cold fermentation process. Cherries ferment in a chilled room, elongating the process to create incredible complexity in the cup. Rodrigo's passion for innovation helps drive not only us as roasters, but the industry as a whole. He's built a globally recognized operation.

COFFEE DATA

ORIGIN:	DEPARTMENT:	MUNICIPALITY:	FARM:
COLOMBIA	HUILA	PITALITO	MONTEBLANCO
ALTITUDE:	VARIETIES:	PROCESSING:	CHERRY HANDLING:
1730 m.	PINK BOURBON	COLD FERMENTATION WASHED	RIPE SELECTION WITH BRIX MEASUREMENT AT 20 DEGREES
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
FERMENTATION IN CHILLED ROOM	25 DAYS IN PARABOLIC TENT	ALGRANO/ CLEARPATH	LEMON DROP, WATERMELON, APRICOT, ROSE WATER

Pricing Transparency

Our Purchase
5 bags (70 kg each)

Landed Cost
(Plus Shipping)
\$8.48 per pound

Roast Moisture Loss
\$1.10 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$24.50