

L I M I T E D R E L E A S E

Colombia

La Loma

White Grape • Apple Blossom • Jackfruit • Lingering

Light



Dark



Rodrigo's Story

Rodrigo Sánchez, our partner since 2014, brings us another incredible coffee. We now regularly feature coffees processed using his 'cold fermentation' technique. This lot, a 100% Sidra variety, is fermented inside grainpro bags in a chilled room (50°-55°F). This slow, extended fermentation unlocks incredible complexity to the coffee.

This lot comes from La Loma, one of his eight farms, and one we have not purchased from previously.

COFFEE DATA

ORIGIN:	REGION:	TOWN:	FARM:
COLOMBIA	HUILA	PITALITO	LA LOMA
PRODUCER:	ALTITUDE:	VARIETY:	PROCESSING:
RODRIGO SÁNCHEZ	1730 m	BOURBON SIDRA	COLD FERMENTATION WASHED
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
80 HOURS IN GRAINPRO BAGS IN A CHILLED ROOM	25 DAYS ON RAISED BEDS	ALGRANO/CLEARPATH	WHITE GRAPE, APPLE BLOSSOM, JACKFRUIT, LINGERING

Pricing Transparency

Our Purchase
2 bags (70 kg each)

Landed Cost
(Plus Shipping)
\$13.57 per pound

Roast Moisture Loss
\$1.63 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$35.50