

COLOMBIA



Region

Valle del Cauca

Producer

Cesar Ledesma from Finca Bet-El

Altitude

1,550 masl

Variety

Gesha

Harvest Period

May - June (Main Harvest)

Classification

Screen 15 up

Processing

Lactic Carbonic Maceration



LIST + BEISLER

COLOMBIA CARBONIC MACERATION ARABICA EXCELSO EP, VALLE DEL CAUCA, FINCA BET-EL, GESHA

Despite once being one of the epicenters of the Colombian armed conflict, Valle del Cauca has a lot to offer. It is located on the Pacific coast of the country, bordering Chocó, Tolima, and Cauca. The valley is considered one of the most fertile regions in Colombia, with the Cauca river running through it. This river plays a fundamental role in coffee, as it is the basis for their approach to coffee growing. Farmers in the region are keenly aware of the importance of water management, eco-friendly farming practices, and protecting the region's natural resources.

A great example is Finca Bet-El in the municipality of Calima. Its owner, Cesar Ledesma, focuses on producing special micro-lots coming from his agroforestry plantation. The vision of protecting the ecosystem is evident on the farm, where nature flourishes beautifully. Hundreds of different species of birds can be seen flying over the farm full of varieties such as Pink Bourbon, Sudan Rume, Geisha, Castillo, and Yellow Tabi. Cesar's focus on the preservation and care of the ecosystem within the farm has led him to avoid the use of any pesticides. He also prioritizes post-harvesting processes that use less water and dries the beans with methods that return the water from the drying process back to nature.

We are happy to offer this lot of Geisha, which underwent carbonic maceration at Cesar's Finca Bet-El. This process, borrowed from the wine industry, consists of fermenting coffee in a rich carbon dioxide environment. After being picked, cherries are usually placed in sealed barrels for fermentation, where CO₂ is injected. The pressure generated by CO₂ and the absence of oxygen slow down the fermentation process and promote the development of aromas and flavors absorbed by the beans inside. The result is more intense and pronounced flavor profiles, with winy and fruity notes.

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