

COLOMBIA



Region

Huila

Producer

Ernesto & Adrian Lasso, Finca El Diviso

Altitude

1,780 - 1,900 masl

Variety

Geisha

Harvest Period

Sep-Dec(Main)/May-Jun(Mitaca)

Processing

Washed Mossto

COLOMBIA WASHED MOSSTO ARABICA EXCELSO EP, HUILA, FINCA EL DIVISO, GEISHA

delicate • citric • lingering • darjeeling • grapefruit • lemon • apricot

On the quest for distinguished coffee, you cannot miss Colombia. Colombia's quality reputation stems from hard work and excellent terrain. A unique topographic characteristic also comes into play when describing the various facets of Colombian coffees: the three cordilleras of the Andes mountain range. Several microclimates are formed between and within the mountain ranges, resulting in exceptional conditions for high-quality coffee production.

One of the most renowned coffee-producing regions is Huila - and for good reason. Huila boasts a perfect blend of fertile soils, high altitude, and an ideal climate for cultivating specialty coffee. In the south of the department, you can find Pitalito, where the Lasso family founded Finca El Diviso. Varieties such as Pink and Yellow Bourbon, Sidra, Geisha, and Tabi grow here at altitudes of around 1,700 masl. Operated by Nestor and Adrian Lasso, the farm is also a hub for experimentation with processing and fermentation techniques, unveiling even further complexity and flavors in their coffees.

This precise micro-lot is washed and composed of the Geisha variety. After being harvested at the optimal ripeness point, the cherries are floated, cleaned, and then placed in open plastic bags for oxidation. Fermentation for 24 hours follows, adding Mossto made from previous fermentations of the same variety. Cherries are then de-pulped and packed for anaerobic fermentation for another 60 hours until the process is interrupted using hot water. Finally, coffee is dried until reaching moisture levels of 11%.

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