

COLOMBIA

Monteblanco



07-24-35

FARM: MONTEBLANCO
FARMER: RODRIGO SANCHEZ

Country: Colombia

Region: Huila

Variety: Caturra, Bourbon

Processing: Washed Carbonic Maceration

Crop: 2023-2024

Altitude: 1730 m.a.s.l.

Harvesting: October - December

Descriptors: nectarines, peach, plum, vanilla

Score: 87,5

ABOUT THE FARM

Monteblanco farm is located in the Municipality of Acevedo, San Adolfo Jurisdiction in the village of La Tocora, surrounded by the natural national park Cueva de los Guácharos. Monteblanco is located within an average temperature between 16 and 22 degrees, with a luminosity of 1700 hours per year that allows the light to be used for the crops. Soils are mainly of volcanic origin, rich in nitrogen. The farm is often hidden by the white clouds descending from the peaks, which is why it got its name.

Monteblanco is a family farm run by Rodrigo Sánchez Valencia, continuing the tradition started by his grandfather. On an area of 14 hectares, he cultivates varieties such as Geisha, Pink Bourbon, Pacamara, Caturra Purple and Caturra Red. A part of the farm is also set aside for coffee drying and a washing processing station. In addition, there is a cooler that guarantees a stable temperature of 10 to 14 degrees °C for the realization of cold fermentation.



In addition to Monteblanco, Rodrigo has 2 more farms: La Loma and El Progreso and to manage them the company Aromas del Sur was created. In 2017, he and his team built a cupping lab on La Loma to handle sample roasting, crop evaluation, and sourcing at origin.

In 2017 and 2018, Monteblanco coffee took first and second place, respectively, in the Yara Champion Program, and in 2019 it won Roasters United.

WASHED CARBONIC MACERATION

After the coffee reaches the processing area, it is rafted (floats) in order to eliminate by density those dry beans, brocades, leaves, voids that may affect the homogeneity of fermentation in addition to improving the physical quality of the coffee.

After selection, the coffee is deposited in plastic bins to ferment in cherry for a period of 70 hours, with CO₂ injection. This helps to improve the sweetness of the coffee and the body of the final drink, in addition to intensifying the fruity notes in the cup. The changes in this first stage are more enzymatic.

Then the coffee is pulped and placed again in the bins with its own juice rich in sugars and microorganisms. These bins are hermetically covered to start the fermentation that, thanks to the microorganisms, begin to metabolize the sugar chains of the mucilage, developing better fragrance attributes and acidity. CO₂ is injected that displaces the oxygen (O₂) existing in the bin, leading to a maceration environment. This lasts between 70 to 94 hours and the total time of fermentation makes 140 and 188 hours.

Then coffee is washed and dried for a period of 18 to 22 days.

Beans are stored in the bags for one or two months. Before sending for export, they are cleaned using a huller machine.

