

NOGALES

Traceability,
Natural Java Grand Reserve

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| Category | Grand Reserve |
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| Profile | Java |
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| Farm | Nogales |
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| Lot | Nogal |
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| Variety | Natural Java |
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| Altitude | 1800 |
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Grand Reserve showcases the pinnacle of each varietal. It is the selection of the best cherries from the peak of the harvest, where the aromatic potential of the cherry is at its peak. Our most exclusive offering-representing just 10% of our production-celebrates both varietal and terroir.

Traceability, Natural Java



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Our Nogal lot, located at 1,800 masl, one of the first to implement regenerative agriculture on the farm. No chemicals are used—no pesticides, herbicides, or fungicides—only organic matter, minerals, and beneficial microorganisms. The seeds are of guaranteed pure origin, carefully selected for quality. This exclusive lot is dedicated to our Gran Reserva line, reflecting a commitment to sustainability, purity, and exceptional cup quality



Traceability,
Natural Gesha Grand Reserve
Post-Harvest



01. SELECTIVE

Pickers carefully hand-select only the ripest, reddest cherries at their peak maturity. This step is key to ensuring quality and preserving the unique characteristics of each variety.



02. SELECTIVE PICKING

In addition to the selective picking of only ripe red cherries, our Grand Reserve lots are made only from pickings at the peak of the harvest, when the cherry quality is at its highest concentration of sugars and aromatics.



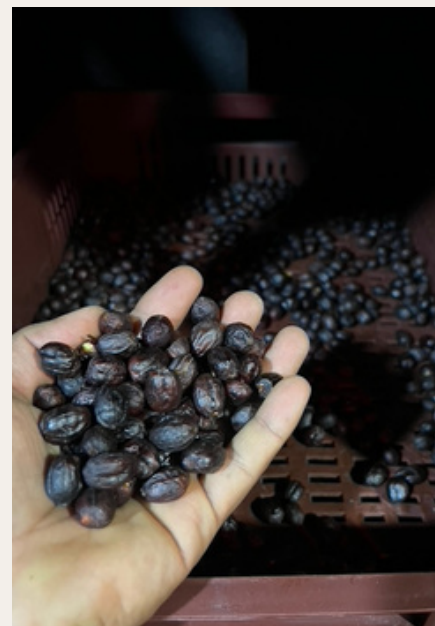
03. CLEANING & DISINFECTION

The harvested cherries are washed with treated water to remove any dirt, surface impurities, or external contaminants.



04. DENSITY SORTING WITH WATER

A flotation process is used to separate the cherries—unripe or defective ones float and get discarded, while the dense, ripe cherries sink, ensuring a precise selection.



05. FERMENTATION

The whole cherries are left to ferment for 24 hours, allowing their natural sugars to enhance and develop more complex aromatic profiles.



06. DRYING IN A DARK ROOM

After fermentation, the beans are moved to a dark room with controlled temperature and humidity for slow, even drying.

- This method minimizes exposure to light and prevents sudden temperature changes, preserving delicate aromatic compounds.
- Drying happens gradually until the beans reach the ideal moisture level for long-term stability and preservation.



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Quality Control & Recommendations

We've discovered a refined expression of Java through a carefully executed natural process. This coffee offers a smooth and balanced cup, with a delicate aroma of toasted nuts and a hint of citrus brightness. On the palate, it reveals layered notes of hazelnut and almond, enriched by a gentle touch of grapefruit that adds freshness and complexity.





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Quality Control & Recommendations

This roast curve is designed to highlight the coffee's best sensory attributes during cupping. It serves as a guide to achieve a consistent profile that faithfully represents its origin and processing method.

This curve was developed using the ROEST S100 machine with a 100g batch. Its precision allows fine control over heat application and development time. This reference helps replicate the intended sensory profile.



TECHNICAL CHARACTERISTICS

Variety

Java

Process

Natural

Moisture

10.5%