

NOGALES

Traceability,
Caturra Primitive

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Category	Equilibrium
Profile	Primitive
Farm	Nogales
Lot	Arrayan
Variety	Caturra
Altitude	1770

Equilibrium represents a harmony between tradition and technique, seeking the balance between harvest and post-harvest procedures; to create profiles that showcase the inherent characteristics of varietal and terroir.

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Our Arrayán lot, located at 1770masl is home to our 6,000 caturra trees. It's position on the farm gives it protection from the midday sun, while gaining light in the afternoon. All of the coffee produced from the Arrayán lot goes towards creating this profile; Primitive.

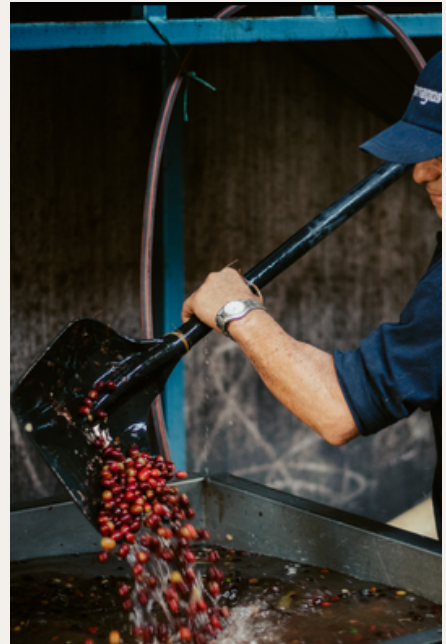


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Post-Harvest



01. SELECTIVE PICKING

Pickers focus only on harvesting ripe coffee cherries, making sure the beans reach their full flavor and quality potential.



02. CLEANING

The harvested cherries are washed with treated water to remove dirt and surface impurities, ensuring clean conditions for processing.



03. DENSITY SORTING

The cherries are submerged in water to separate them by density. The denser ones sink, while the lighter ones—often defective or unripe—float. This step helps improve the quality of the lot before fermentation.

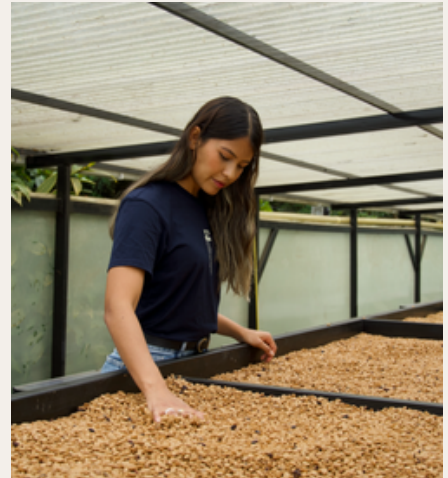


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04. THERMAL FUSION

The cherries are briefly submerged in water at 80 °C for just 20 seconds—our shortest protocol. This pasteurizes the coffee and helps release extra sugars that fuel the fermentation.



07. DRYING

After fermentation, the beans are spread out on raised beds and dried under the sun for 15 days, allowing for a slow, even dehydration until they reach the ideal moisture level for storage.



05. DRY PULPING

We use a modified pulper that squeezes out and extracts all the juice from the cherry skin, which is then used in the fermentation process.



06. FERMENTATION

The beans ferment for five days in their own sugars extracted during pulping, along with a small amount of pre-fermented yeast—microorganisms recovered from the coffee must, clarified and preserved using beans from the same variety. This method boosts fermentation quality while preserving the coffee's terroir.



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Quality Control & Recommendations

Primitive is a sweet cup, with its most dominant notes being caramel and raspberries. Additionally, this profile presents subtle floral notes like lemongrass and jasmine, adding to its complexity. It is a profile that we love for espresso-based drinks.





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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

Process

Moisture

Caturra

Washed

10%