

NOGALES

Traceability,
Typica Decaf

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Bruselas, Pitalito, Huila





Category	Eccentric
Profile	Typica
Farm	Nogales
Lot	Pulpito
Variety	Typica
Altitude	1900

An exploration of the new frontiers of coffee, offering something truly distinct for those curious to experience the unexpected.

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The Typica used for this profile comes from our Pulpito lot at 1,900 masl, where our Typica trees grow alongside our Yellow Bourbon and part of our Geisha production. At this altitude, the cooler climate fosters consistently high-quality cherry production, making this one of the most exceptional areas on the farm.



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Post-Harvest



01. SELECTIVE & FLOATING

Ripe coffee cherries are carefully selected and picked, then submerged in water to separate out the defective or unripe ones.



02. FERMENTATION & WASHING

The cherries are fermented for 24 hours and then thoroughly washed.



03. DRYING & HULLING

The beans are sun-dried on traditional raised beds, then hulled to remove the parchment layer, using only the resulting *excelso* coffee.

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Post-Harvest



04. HOT WATER IMMERSION

The *excelso* beans are immersed in hot water at 40°C for 4 hours. This step is repeated in two consecutive cycles.



05. ADDITION OF NATURAL SOLVENT

A natural solvent (must), derived from the coffee pulp or husk, is added and the beans are left to soak for 24 hours.



06. COFFEE WASHING

After immersion, the beans are carefully washed to remove any remaining residues.



07. DRYING

The washed coffee is placed in the drying area for approximately 5 days.



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Quality Control & Recommendations

In addition to its unique processing, this coffee offers an exceptional sensory profile. On the palate, it reveals a juicy texture and bright acidity. It's a refreshing cup with notes of ginger, lime, and green tea that, combined with its fruity aromatics, breaks away from traditional coffee expectations and invites you to explore new flavors and experiences.



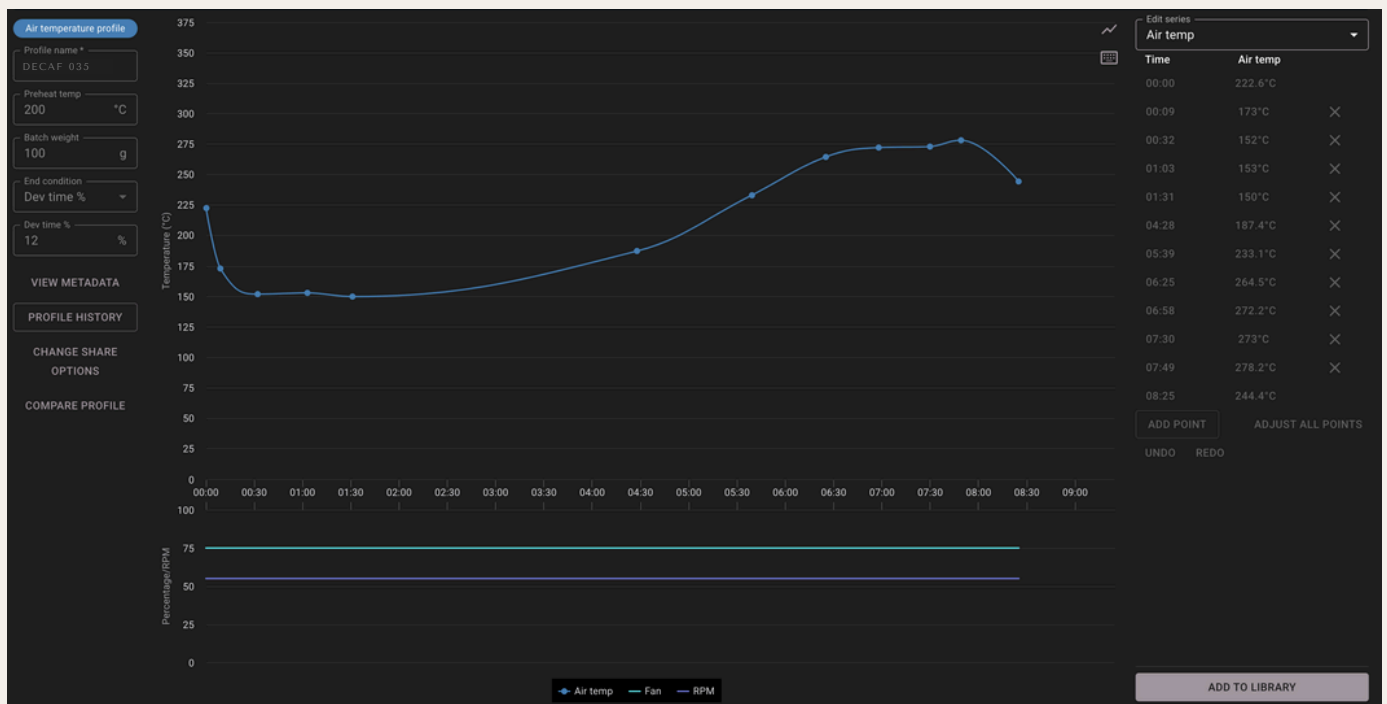


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Quality Control & Recommendations

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

Typica

Process

Decaf with must

Moisture

10.5%