

NOGALES

Traceability,
Typica Origins

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Category	Alchemy
Profile	Origins
Farm	Nogales
Lot	Pulpito
Variety	Typica
Altitude	1900

This category focuses on experimental and engaging processes that further explore the potential of traditional coffee production. Through extended fermentations; starter yeasts & bacterias; and more intensive thermal fusion processes, it achieves unique cups with exciting and expressive flavour profiles.

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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.





01. SELECTIVE PICKING

Coffee pickers focus on harvesting only the ripe cherries from the coffee plant. This ensures that the coffee beans achieve the highest quality.



02. CLEANING

The harvested cherries undergo a cleaning and disinfection process using treated water



03. SELECTION

The coffee beans are submerged in water, and due to their different densities, the ripe and defective beans will float while the high-quality beans will sink. This allows for a more precise selection.



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Post-Harvest



04. THERMAL FUSION

Cherry was bathed in 90C water for 60 seconds, our longest protocol, to pasteurize the coffee & release additional sugars for fermentation.



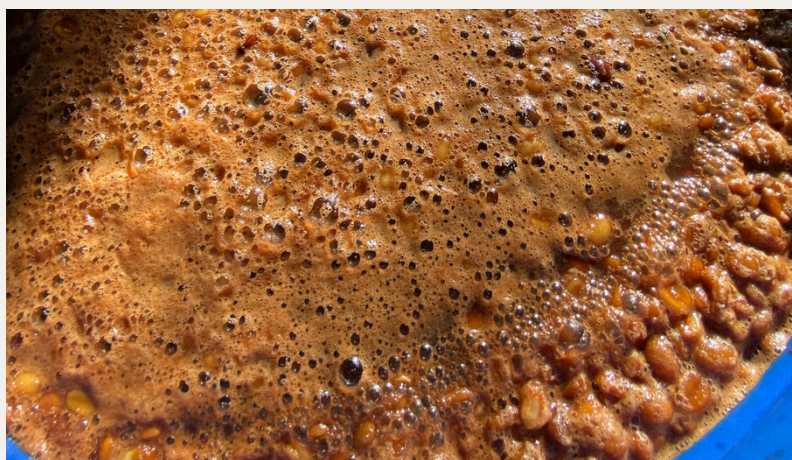
07. DRYING

Depulping dry in modified depulper to squeeze and gain all the juice from the coffee used in the fermentation.



05. DEPULPING

Depulping dry in modified depulper to squeeze and gain all the juice from the coffee used in the fermentation.



06. FERMENTATION

7 days of fermentation in its own sugars, extracted from the coffee cherry skin during depulping, along with a ratio of 1 part pre-fermented coffee yeasts to 4 parts of this juice. These pre-fermented yeasts —microorganisms recovered from the coffee must, clarified and preserved using beans from the same variety— help drive a high-quality fermentation while preserving the terroir.



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Quality Control & Recommendations

Origins is an exceptionally sweet cup, almost like drinking a fruit smoothie, with notes of banana, papaya, and red grapes. It has a coating texture and a long, indulgent sweet finish reminiscent of ripe banana.



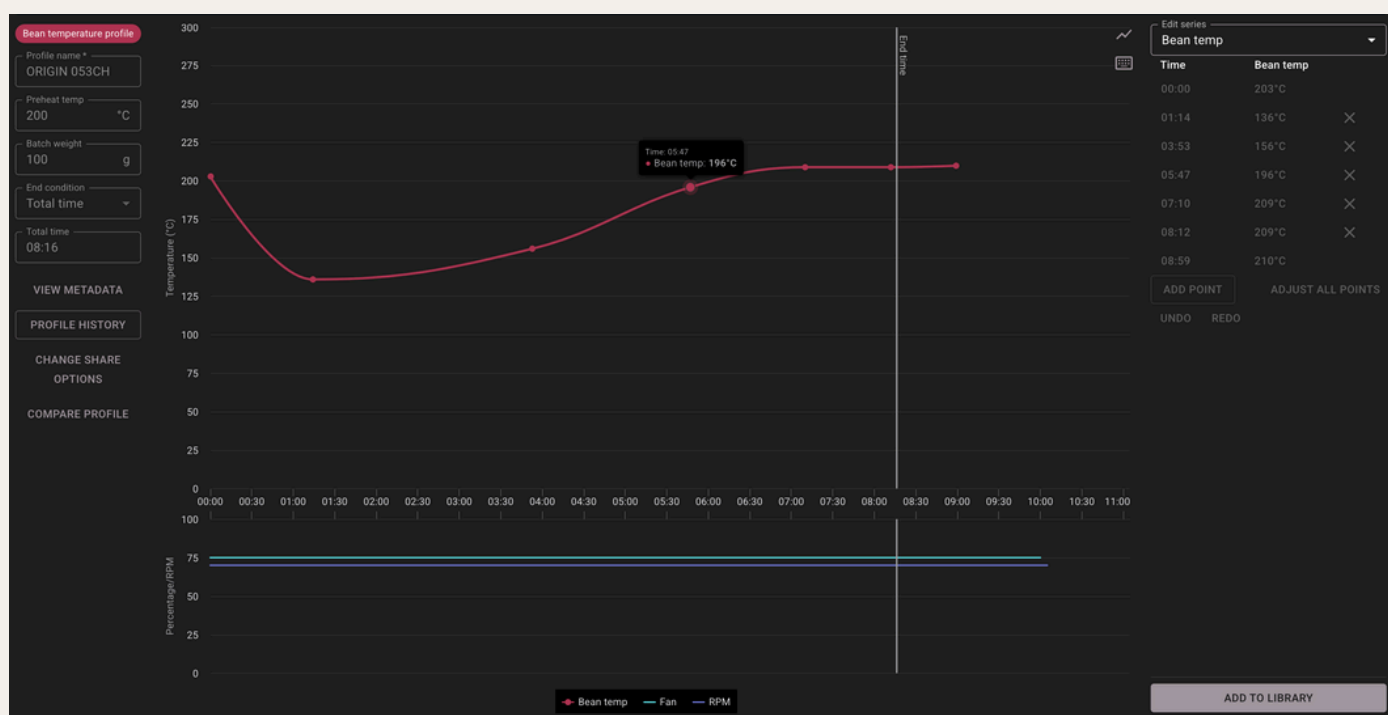


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Quality Control & Recommendations

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

Washed, Fermented

Moisture

10%