

NOGALES

Traceability,
Geisha Jasmine Dream

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Category	Eccentric
Profile	Jasmine Dream
Farm	Nogales
Lot	La Falda
Variety	Geisha
Altitude	1750

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

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La Falda, sits nestled at 1750 metres above sea level, sheltered from the elements, making it an ideal location for our 2,000 delicate geisha trees which produce on average just 2,000kg of coffee per year.



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Geisha Jasmine Dream
Post-Harvest



01. SELECTIVE HARVESTING

Skilled pickers carry out a thorough manual selection, collecting only fully ripe red cherries at their optimal maturity. This step is essential to ensure quality and preserve the unique characteristics of each variety.



03. DENSITY SORTING WITH WATER:

A flotation process is carried out to separate underdeveloped or defective cherries, which float and are discarded, while the dense, ripe cherries sink—ensuring a precise selection.



02. CLEANING AND SANITIZATION

The harvested cherries are washed and sanitized with treated water to remove residues, surface impurities, and any external contaminants.

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Post-Harvest



04. DRY PULPING

After cleaning and sorting, the cherries undergo dry pulping.



05. NATURAL FERMENTATION

The pulped beans undergo natural fermentation for 24 hours in their own sugars.



07. FLORAL DRYING

In the final stage, the beans are dried in contact with jasmine flowers for approximately three weeks. This slow, floral-influenced drying process contributes delicate aromatic layers, enhancing the complexity and elegance of the final cup.



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Quality Control

This Geisha coffee stands out for its unique sensory profile, shaped by a carefully executed drying process with jasmine flowers. This method brings out floral jasmine notes that harmonize beautifully with flavors of yellow fruits and subtle hints of dried fruits. The result is an elegant, complex, and aromatically refined cup that showcases the best of the Geisha variety.

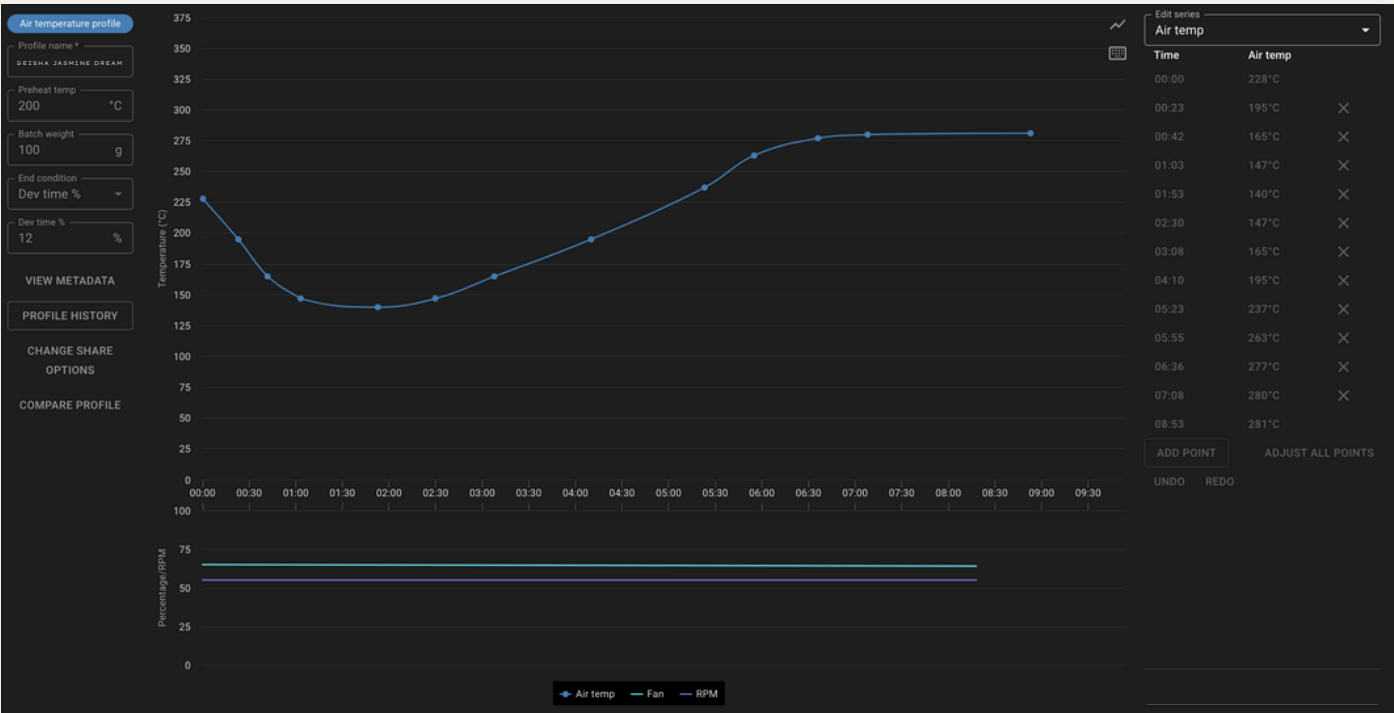




Traceability,
Natural Gesha Grand Reserve
Quality Control & Recommendations

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	Geisha
Process	Drying with flowers
Moisture	10.5%