

NOGALES

Traceability,
Sudan Rume Lumina Natural

Contact us:
sales@nogales.co
Bruselas, Pitalito, Huila



Category	Equilibrium
Profile	Lumina Natural
Farm	Nogales
Lot	Mandarino
Variety	Sudan Rume
Altitude	1750

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.

Traceability, Sudan Rume Lumina Natural



Traceability,
Sudan Rume Lumina Natural
Post-Harvest



01. SELECTIVE PICKING

Pickers focus only on harvesting ripe coffee cherries, making sure the cherries 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. SELECTION

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.



Traceability,
Sudan Rume Lumina Natural
Post-Harvest Natural



05. FERMENTATION

The whole cherries are left to ferment with must for approximately 60 hours.



04. THERMAL FUSION

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



06. DRYING & STORAGE

Once fermentation is complete, the coffee beans are spread out under the sun to dry for a period of 15 days. This process is essential to reduce the moisture content of the beans to a suitable level for long-term storage.



Traceability,
Sudan Rume Lumina Natural

Our Mandarinino lot, located at 1,750 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.





Traceability,
Sudan Rume Lumina Natural
Quality Control & Recommendations

Expect a vibrant and elegant cup with juicy mango, bright orange citrus, sweet melon, delicate floral notes, and a hint of lavender.

