

NOGALES

Traceability,
Caturra Decaf

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Category	Eccentric
Profile	Caturra
Farm	Nogales
Lot	Arrayan
Variety	Caturra
Altitude	1770

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

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Our Arrayán lot, located at 1,770 masl, is home to 6,000 Caturra trees. Its position on the farm provides protection from the midday sun while allowing ample light in the afternoon, creating optimal conditions for high-quality coffee production.



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Caturra Decaf
Post-Harvest



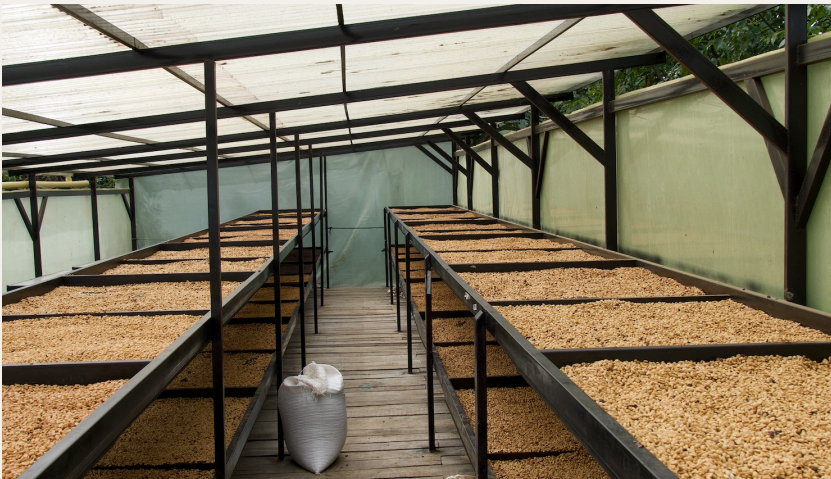
01. HARVESTING & FLOTATION

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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04. HOT WATER IMMERSION

The Excelso beans are soaked in hot water for several hours, and this process is repeated twice. During this step, the caffeine is extracted from the beans by the heat.



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

This decaffeinated coffee stands out for its natural sweetness, round body, and balanced acidity. It offers a complex and distinctive cup, with a unique flavor profile that is easy to recognize. On the palate, it delivers a vibrant experience with well-defined notes of chocolate, raspberry, tutti-frutti, passion fruit, papaya, and yellow fruits, creating a juicy and lingering finish. Ideal for those seeking a decaf coffee without compromising on sensory quality.



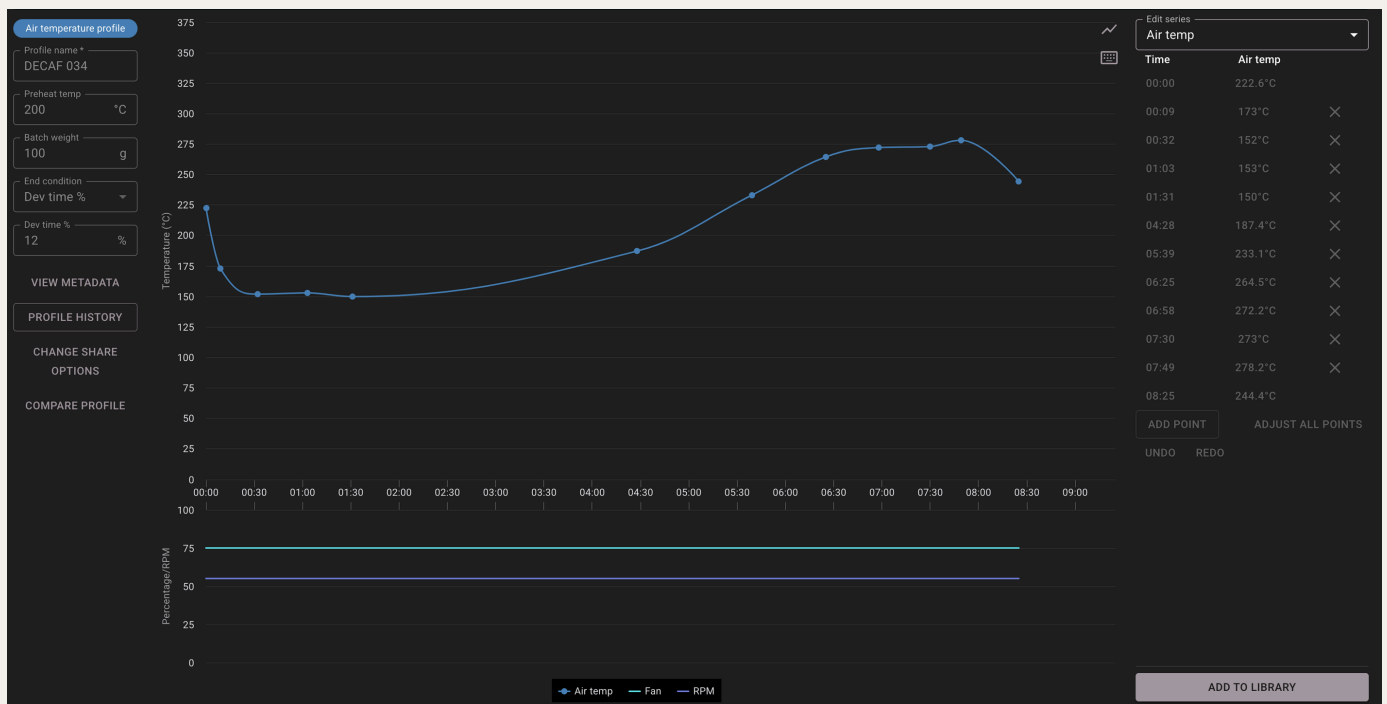


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Quality Control & Recommendations

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

Caturra

Process

Decaf with must

Moisture

10.5%