

NOGALES

Traceability,
Caturra Cascara

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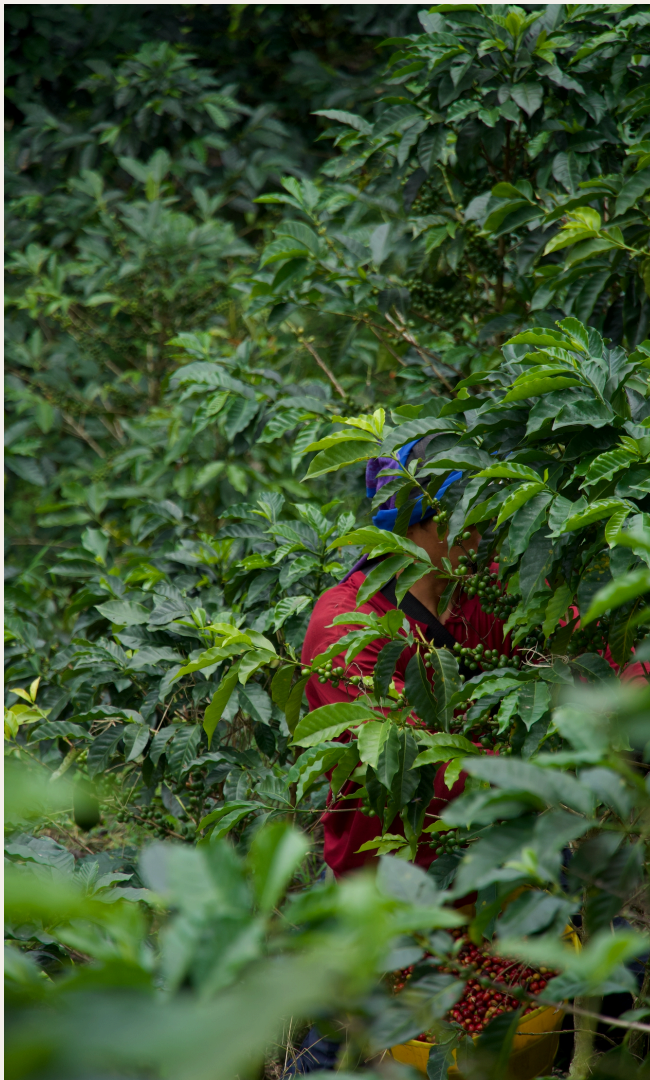


Category	Eccentric
Profile	Cascara
Farm	Nogales
Lot	Arrayan
Variety	Caturra
Altitude	1770
Taste Notes	Lime, Caramel, Peach

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

Traceability, Caturra Cascara

Our Arrayán lot, located at 1,770 masl is home to our 6,000 caturra trees. Its position on the farm gives it protection from the midday sun, while gaining light in the afternoon. All of the cherry produced from the Arrayán lot goes towards creating this cascara.



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Post-Harvest



01. THERMAL FUSION

Cherries are submerged in hot water at 80°C for 1 minute. This process changes the fruit structure and helps create differentiated profiles in fermentation.

02. DE-PULPING

After the thermal fusion, cherries are de-pulped carefully to separate the fruit from the grain.

03. ANAEROBIC FERMENTATION

The cascara is transferred to hermetically sealed tanks, and fermented dry for 6 hours. The tanks are always completed sealed during this time to promote a controlled fermentation.



04. DRIED IN DARK ROOM

The cascara is transferred to our dark room, where it dries for 4 days. This room maintains stable temperature and low humidity, avoiding thermal oscillations that negatively affect the quality of drying.

05. GRINDING

Once dry, the cascara is ground to a fine size appropriate for brewing.

06. PACKING

The ground cascara is stored in hermetically sealed bags to conserve its freshness until the moment it's consumed.

