

NOGALES

Traceability,
Typica Origins Natural

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Category	Alchemy
Profile	Origins Natural
Farm	Nogales
Lot	Níspero
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.



03. SELECTION

A further selection by hand is carried out to ensure that any remaining impurities are removed and that the best quality of cherry possible continues on to be fermented and dried to create our Origins Natural lots.



02. CLEANING

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

Also 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.



05. FERMENTATION

5 - 6 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.



06. DRYING

Once fermentation is complete, the coffee beans are spread out under the sun to dry for a period of 15 days.



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Quality Control & Recommendations

Origins Natural, just like Origins Washed, is an exceptionally sweet cup—almost like drinking a fruit smoothie—with notes of banana, papaya, and red grapes. The flavor profile brings together chocolate, cacao, banana, yellow fruits, and blueberries. It has a coating, creamy texture and a long, indulgent sweet finish reminiscent of ripe banana, complemented by a pleasant, bright acidity.

