

NOGALES

Traceability,
Natural Gesha Grand Reserve

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Category	Grand Reserve
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Profile	Natural Gesha
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Farm	Nogales
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Lot	La Falda
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Variety	Gesha
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Altitude	1750
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Grand Reserve showcases the pinnacle of each varietal. It is the selection of the best cherries from the peak of the harvest, where the aromatic potential of the cherry is at its peak. Our most exclusive offering-representing just 10% of our production-celebrates both varietal and terroir.

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La Falda sits nestled at 1,750 meters above sea level, sheltered from the elements, making it an ideal location for our 2,000 delicate Geisha trees, which produce an average of just 2,000 kg of coffee per year.

NATURAL GESHA

GRAND RESERVE

FINCA NOGALES





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Post-Harvest



01. SELECTIVE

Pickers carefully hand-select only the ripest, reddest cherries at their peak maturity. This step is key to ensuring quality and preserving the unique characteristics of each variety.



02. SELECTIVE PICKING

In addition to the selective picking of only ripe red cherries, our Grand Reserve lots are made only from pickings at the peak of the harvest, when the cherry quality is at its highest concentration of sugars and aromatics.



03. CLEANING & DISINFECTION

The harvested cherries are washed with treated water to remove any dirt, surface impurities, or external contaminants.



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Post-Harvest



04. DENSITY SORTING WITH WATER

A flotation process is used to separate the cherries—unripe or defective ones float and get discarded, while the dense, ripe cherries sink, ensuring a precise selection.



05. FERMENTATION

The whole cherries are left to ferment for 24 hours, allowing their natural sugars to enhance and develop more complex aromatic profiles.



06. DRYING IN A DARK ROOM

After fermentation, the beans are moved to a dark room with controlled temperature and humidity for slow, even drying.

- This method minimizes exposure to light and prevents sudden temperature changes, preserving delicate aromatic compounds.
- Drying happens gradually until the beans reach the ideal moisture level for long-term stability and preservation.



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Quality Control & Recommendations

We've found the perfect balance in a natural process, creating a complex and elegant profile. It has a floral aroma with intense notes of jasmine and roses. The taste is sweet and rich, with hints of honey and brown sugar, complemented by subtle touches of tropical fruits like mango, pineapple, and tangerine. This is a coffee that gently reveals its unique flavors with every sip.

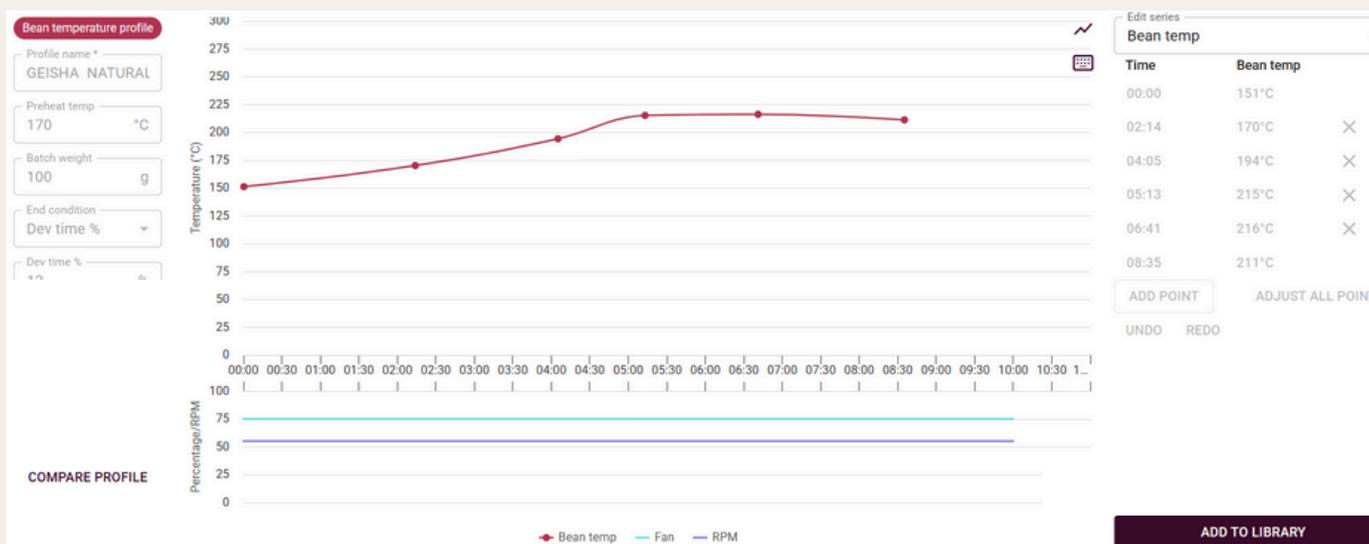




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Quality Control & Recommendations

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

Gesha

Process

Natural

Moisture

10.5%