

NOGALES

Traceability,
Gesha Essence

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Category	Equilibrium
Profile	Essence
Farm	Nogales
Lot	La Falda
Variety	Gesha
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.

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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.



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Post-Harvest



01. SELECTIVE PICKING

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



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Post-Harvest



04. THERMAL FUSION

The cherries are briefly submerged in water at 80 °C for just 20 seconds—our shortest protocol. This pasteurizes the coffee and helps release extra sugars that fuel the fermentation.



05. DRY PULPING

We use a modified pulper that squeezes out and extracts all the juice from the cherry skin, which is then used in the fermentation process.



07. DRYING

After fermentation, the beans are spread out on raised beds and dried under the sun for 15 days, allowing for a slow, even dehydration until they reach the ideal moisture level for storage.



06. FERMENTATION

The beans ferment for five days in their own sugars extracted during pulping, along with a small amount of pre-fermented yeast—microorganisms recovered from the coffee must, clarified and preserved using beans from the same variety. This method boosts fermentation quality while preserving the coffee's terroir.



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Quality Control & Recommendations

This coffee has unique physical characteristics, so it's best to use a lower temperature during the yellowing phase and caramelization. This approach ensures uniformity in the beans and enhances their complex flavors. Additionally, reaching the right temperature at first crack is essential to fully develop the variety's profile.

Essence is a consistently intense and aromatic profile, with lemongrass, jasmine, and yellow fruits standing out as the most expressive notes in every harvest.



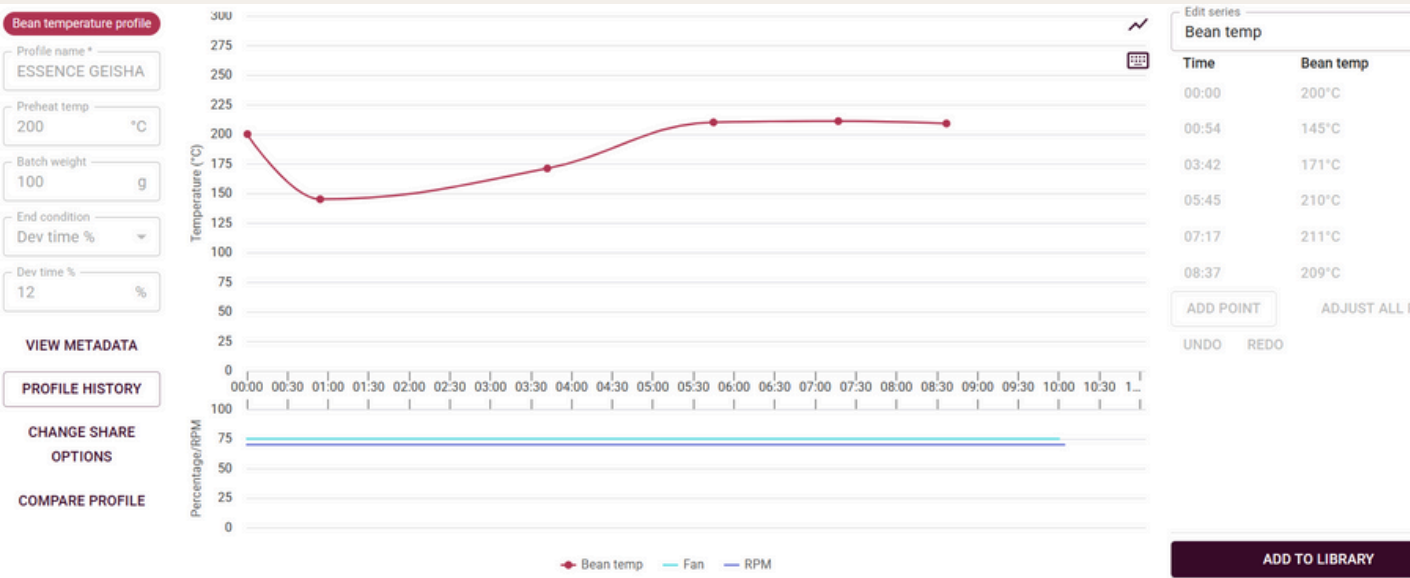


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Quality Control & Recommendations

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

Process

Moisture

Geisha

Washed, Fermented

11%