

NOGALES

Information Sheet

Equilibrium - Essence

Farm	Nogales
Lot	La Falda
Variety	Gesha
Altitude	1750 m.a.s.l.
Process	Washed, Fermented
Contact	sales@nogales.co

Origin

Our Geisha lot, La Falda, is grown at 1,750 meters above sea level in the highlands of Pitalito, Huila. Naturally sheltered from strong weather conditions, this unique location provides ideal conditions for cultivating Geisha. The lot is planted with approximately 4,000 Geisha trees, allowing the variety to express its distinctive floral character and vibrant fruit profile.

Flavor 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.

Equilibrium

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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Process: Washed, Fermented



Step 1: Selective picking & Cleaning

Coffee cherries are hand-picked at peak ripeness to ensure optimal sugar concentration and uniformity. At the processing station, the cherries undergo a series of selection and cleaning steps, including:

- Cleaning with room-temperature water
- Mechanical density sorting
- Removal of floaters and defective cherries

Only high-density, fully ripe cherries continue to processing, ensuring exceptional consistency and quality.

Step 2: 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.

Step 3: Depulping

After the thermal stage the cherries undergo a depulping process, during which the outer skin is removed while the mucilage remains attached to the beans. The coffee is then transferred to fermentation tanks for the next stage of the process.



Step 4: Fermentation

Following depulping, the coffee beans are transferred to fermentation tanks in our temperature-controlled fermentation room, where they ferment in their own mucilage for four to five days, depending on the sensory profile we aim to achieve.



The cool, stable environment enables a slow and controlled fermentation, allowing flavor and aromatic compounds to develop gradually while maintaining consistency between lots. This approach helps create greater complexity and clarity in the cup while preserving the coffee's distinct origin and varietal character.

Step 6: Washing off mucilage

Once fermentation is complete, the coffee is thoroughly washed to remove the remaining mucilage before being transferred to the dark room for drying.



Step 7: Drying

After fermentation, the beans are moved to traditional raised drying beds, where they are dried naturally under the sun. Depending on weather conditions and solar intensity, the drying process typically takes between two and three weeks. During this time, the cherries are turned several times each day to promote even airflow and uniform drying. This careful approach helps ensure consistent moisture reduction and preserves the coffee's quality and stability throughout the process.



Step 8: Hulling and packing

After drying, the coffee is transferred to our on-farm dry mill, where the parchment is removed to obtain the green coffee beans. The coffee is then packed in GrainPro bags and stored in our climate-controlled warehouse.

Storage conditions are maintained at 16–19°C and approximately 30–35% relative humidity to ensure optimal stability and quality preservation.

Every stage of this process is carried out entirely on our farm.

