

NOGALES

Information Sheet

Equilibrium - Essence Natural

Farm	Nogales
Lot	La Falda
Variety	Gesha
Altitude	1750 m.a.s.l.
Process	Natural, 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

Bright and sweet, with notes of limoncillo, floral hints of orange blossom, and nuances of yellow fruits, papaya, black tea and orange.

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:
Natural, 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 90 °C for just 60 seconds—our shortest protocol. This pasteurizes the coffee and helps release extra sugars that fuel the fermentation.



Step 3: Fermentation

The whole cherries are left to ferment for 60 hours in mosto, allowing their natural sugars to enhance and develop more complex aromatic profiles.



Step 4: Drying

After fermentation, the cherries 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 5: Hulling and packing

After drying, the natural coffee is transferred to our on-farm dry mill, where the dried husk and remaining fruit material are 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.

