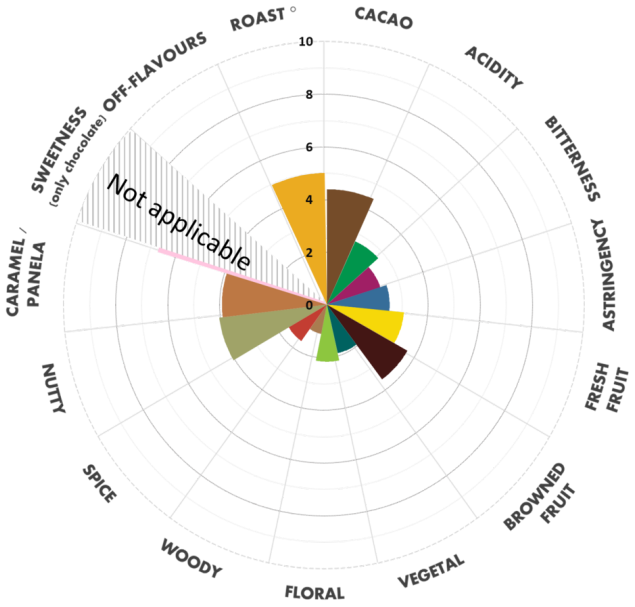
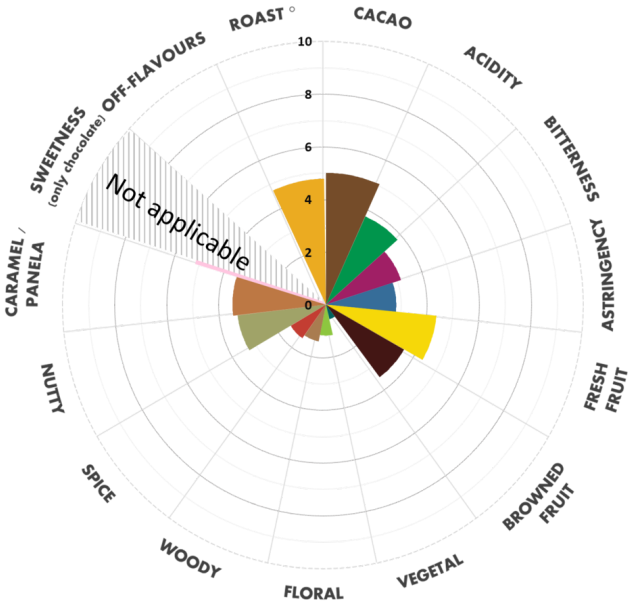


La Nube

A Single farm and identified genetics are ideal playground. Under strict monitoring of small tweaks and introduction of atypical for the region practices, Finca Catarina could broaden the pallet of flavors. Despite the uncommon evolution of the in-house fermentation process, the outcome of both protocols is outstanding; **La Nube** comes as an amazingly balanced profile with deep natural maple/pear syrup sweetness, plenty of delicate floral notes of jasmine and magnolia and with a smooth nutty finish, like a marzipan paste and roasted toffee; pre-draining the wet mass for a night give a twist to yeast activity under stress aerobic conditions at the onset. Its a complex notes in chocolate and lovely creamy pudding and aromatic crème brûlée notes.





Quality - Taste Notes



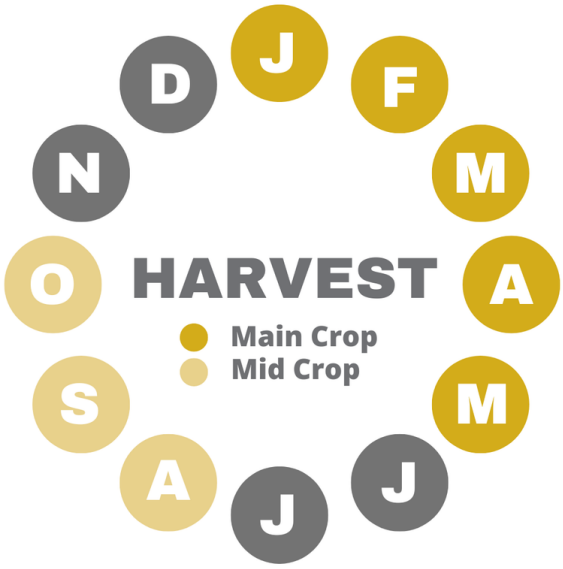
creamy pudding, aromatic creme brulee.



maple/pear syrup, jasmine, magnolia, marzipan, roasted toffee.

1.9	45%	30%	40%	120
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25"; - Roasting conditions

Harvest



Processing

Varietal Composition: ICS 95 & TSH 565 (5% white, 25% lilac)
Pulp Pre-conditioning: overnight extended on perforated beds
Fermentation method: cascade-type boxes
Pre-drying: 24h; 6cm

Generals

Producer: Finca Catarina
Coordinates:
Availability: ~1 MT/year
Contact: cyrilleberaud@gmail.com
Phone: