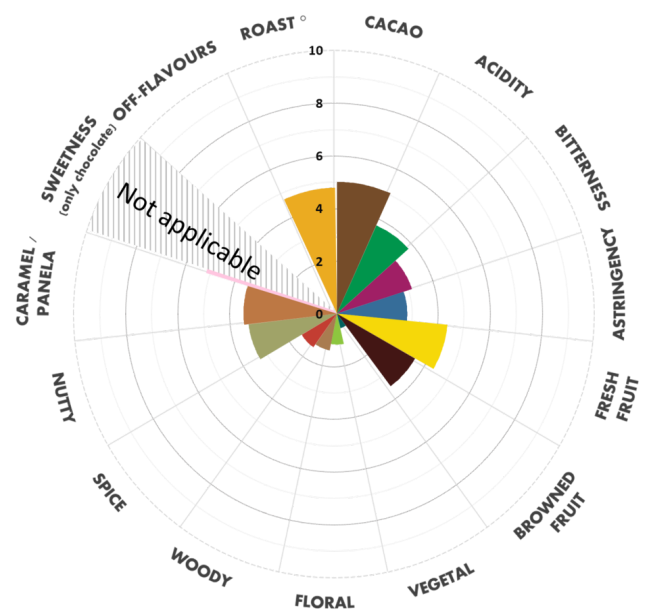
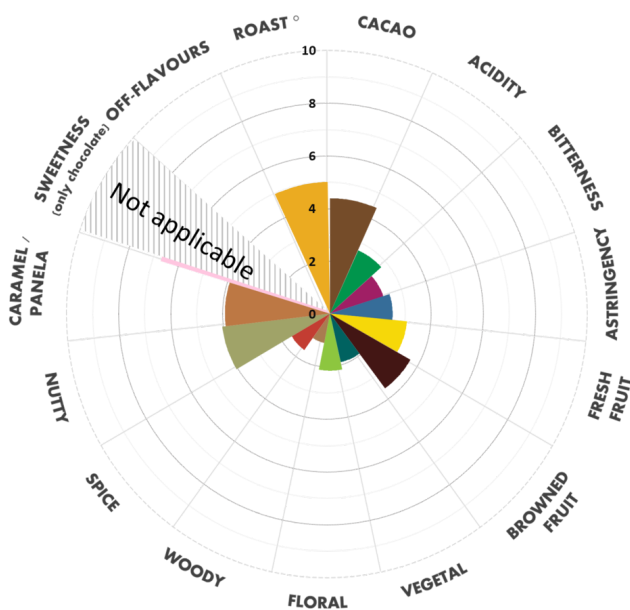




# La Nube

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  
gr/bean  
Bean size

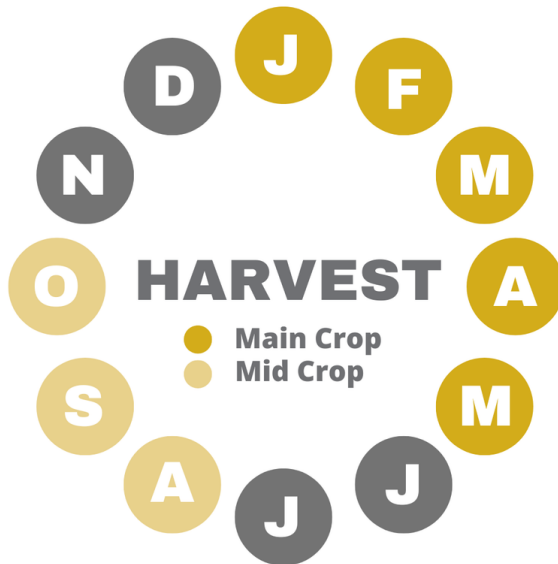
45%  
Well fermented  
beans

30%  
Semi fermented  
beans

40%  
Defects

120  
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:** cyrilberaud@gmail.com  
**Phone:**