

Colombia Arana La Luisa Infused Process

#E240251

About the Cup

The beans are fermented with arana (spider fruit), a rare and exotic fruit, imbuing the coffee with tropical and citrusy undertones. This meticulous process reflects the farm's pioneering spirit, combining Colombia's fertile soils with cutting-edge techniques to deliver a distinctive and daring flavor profile.

Region	Valle del Cauca, Cali, Colombia
Farm	Finca La Luisa
Altitude	1750 MASL
Variety	Caturra
Process	Anaerobic Honey Co Fermented with Pineapple
Harvest	2024
Notes	Citrus zest, Tropical fruit, Subtle spice.