

Special Lot

Castillo

PROCESS · CONTROLLED FERMENTATION · HONEY

GIRALDO, ANTIOQUIA · COLOMBIA

85,5

S C A
SCORE

● GENERAL INFORMATION

Product	Green coffee
Variety	Castillo
Origin	Giraldo, Antioquia
Producer	Nubia Tamayo

● PROCESSING

Process	Controlled fermentation · Honey
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● PHYSICAL SPECIFICATIONS

Screen size	14 and above 5% tolerance for screen 12
Moisture	10% – 12%
Primary defects	≤ 12 units / 500 g
Total defects	≤ 72 units / 500 g
Foreign matter	0%
Pasilla (low grade)	Not permitted

● SENSORY SPECIFICATIONS

Acidity	Medium / balanced
Body	Medium to creamy, silky
Aftertaste	Persistent
Clean cup	Free of phenol and ferment

● PREPARATION & PACKAGING

Preparation	Excelso
Packaging	Fique sack + inner protective liner
Net weight	70 kg (Colombian standard)
Markings	Origin · lot · screen

● LOGISTICS & TERMS

Certificate of analysis	Provided per lot
Incoterm	FOB
Port	Buenaventura / Puerto Antioquia

CUP PROFILE

HONEY

FLOWERS

RED FRUITS

WINE

PANELA

CHOCOLATE

CARAMEL

NUTS

Aroma / Fragrance. Honey, floral notes and red fruits.

Body. Medium to creamy, with a silky texture.

Finish. Long and persistent, with a sweet, spiced touch that lingers.

Acidity. Medium, balanced and smooth; less bright than a Caturra.

Flavor. Wine-like notes and intense natural sweetness of panela and honey, with chocolate, caramel and nuts.

**Anolis Café**

WE GROW COFFEE · WE HARVEST BIODIVERSITY

THROUGH
Association of Women
Entrepreneurs

CONTACT

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