

Special Lot

Tabi

PROCESS · GENTLE WASHED

86

S C A
SCORE

GIRALDO, ANTIOQUIA · COLOMBIA

● GENERAL INFORMATION

Product	Green coffee
Variety	Tabi
Origin	Giraldo, Antioquia
Producers	Blanca López · Rubiel Higuita

● PROCESSING

Process	Gentle washed
Fermentation	48 hours
Drying	7 days

● 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	Balanced / medium
Body	Balanced and creamy
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

CARAMEL

ORANGE

FLOWERS

DARK CHOCOLATE

PANELA

NUTS

PLUM

HONEY

Aroma / Fragrance. Sweet, citric and fruity: caramel, orange and flowers.

Body. Medium, creamy and silky.

Finish. Clean and lingering, with a chocolatey and caramel finish.

Acidity. Balanced and medium, with fresh citrus.

Flavor. Sweet and chocolatey: caramel, dark chocolate, panela and nuts. Fruity and spiced: orange, plum, red fruits, honey and wine notes.

**Anolis Café**

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