



# MANOS JUNTAS

*Flavour notes*

**BLACK GRAPE / FUDGE / STRAWBERRY**



This week's espresso is the naturally-processed lot from Cauca's Manos Juntas micromill! In Colombia, most farmers deliver coffee not in cherry, but as dried parchment: fruit is removed, and the dry, hull-covered seed is more shelf-stable. Producers earn more from this value addition, but the model can limit farmers without requisite space or equipment. There's a debate going on right now in Colombia as to whether the parchment or cherry model is right for the country's future. This lot from exporter Banexport's Manos Juntas micromill is a tick in the "cherry" column as naturally processed coffees reward consistency, scale, and attention to detail. Buying mostly Castillo variety coffee from farmers of Sotar  in Cauca province, the ideal cherries are sealed in tanks for five days of fermentation in an anoxic environment before a month-long drying process. Currently available in our shop as a filter coffee, we hope you enjoy the rich notes of black grape and strawberry with a fudgy texture in this subscriber exclusive.

*Country* **COLOMBIA**

*Region* **CAUCA**

*Producers* **VARIOUS SMALLHOLDERS**

*Harvest* **SEPT-NOV** / *Varieties* **CASTILLO, COLOMBIA, F6**  
*Process* **NATURAL** / *Altitude* **1950-2100 MASL** / *Landed* **MARCH**