



El Manzano is a very small farm, about 3 hectares total, with 2.5 hectares planted in coffee. Don José Naval Muñoz Cardona, the farm's owner, grows 7,500 trees on his property, picking only the ripe cherry every 21 days during the harvest. The coffee is depulped and sorted using a mesh *zaranda*, a quality-sorting screen, then fermented dry for 15 hours before being washed three times and dried for 3–4 days.

Don José has been farming coffee for 35 years and prefers to "fumigate the trees as little as possible, only when strictly necessary." He also insists on picking ripe cherry only, and double-checking the fermentation to avoid any processing errors.

## ID# 10265

Origin	Colombia Los Medios,
Region	Pensilvania, Caldas, Huila
Farm	El Manzano
Variety	Castillo, Caturra
Altitude	1500 masl
Proc. Method	Washed
Harvest Schedule	Main crop October– December, fly crop May– June

## The Cup

" Vey sugary with big green grape acidity and a heavy creamy mouthfeel; lots of caramelized sugar flavor with grapefruit, lemon and lime."