

# LAURINA NATURAL



**SINGULAR  
SERIES**  
CAFÉ GRANJA LA ESPERANZA

## CUP PROFILE

**Fragrance and aroma:** Brown Sugar, cocoa, raisins, vanilla, tamarind.

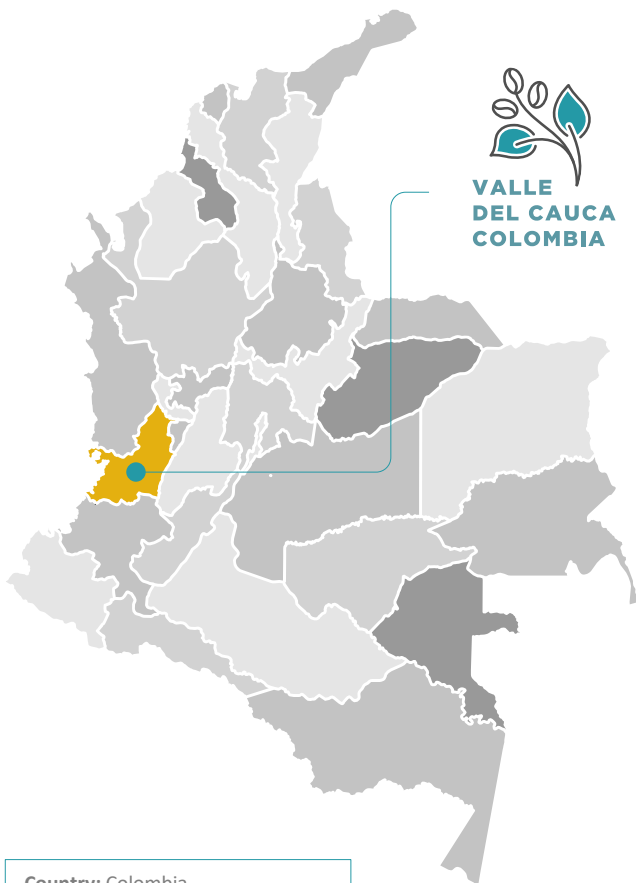
**Taste and aftertaste:** Taste and aftertaste: Black cherry, cocoa, licorice, winy fruits, malic and citric acidity, dense and creamy body, coffee with good complexity.

## FERMENTATION

Handpicked at the perfect ripeness, our cherries are carefully floated to select the densest, most flavorful ones. Once ready, we measure their Brix degrees and guide them through a gentle 72-hour open tank fermentation to enhance their natural sweetness.

## DRYING

The cherries dry for 8 to 12 days in mechanical dryers at a controlled 38°C, ensuring a consistent, high-quality result. Post-drying, the coffee rests in temperature-controlled warehouses, where it remains between 18°C and 19°C to preserve its rich profile.



**VALLE  
DEL CAUCA  
COLOMBIA**

Country: Colombia  
Department: Valle del Cauca  
Municipality: Trujillo



**FARM**  
La Esperanza



**RAINFALL**  
1901 mm/year



**TEMPERATURE**  
15-29 °C.



**PROCESS**  
Natural



**ALTITUDE**  
1455 – 1512 masl



**TOTAL CROP AREA**  
1,05 ha.



**HUMIDITY**  
80 – 85 %



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