

Coffee Golden Huila

Origin: Colombia

Region: Huila



Collection: Terras	Crop year: 2023
Process: Traditional Washed	SCA Score: 83
Species: Arabica	Format: 60.00 kg Grain Pro
Varieties: Castillo, Caturra, and Colombia	Profile: Chocolaty
Altitude: 1,200-1,800 m.a.s.l.	Primary flavour note: Citric
	Status: Sold out

Golden Huila is produced by a cooperative in the coffee-growing region of Huila, a project of more than 3,000 coffee-growing families in the centre of Huila. The coffee beans are carefully selected by young people, children of coffee growers who have been trained to complement their knowledge inherited from years of family experience in the world of coffee growing.

Descriptors Wheel

Subgroup
Chocolatelike, Sugars, Citric, and Stone fruits

Aroma/Flavor
Cane sugar, Milk chocolate, Lemon, and Yellow peach



Specs sheet

Picking method Manual - Selective	Screen size 17/19
Process Traditional	Colour Green
Process type Traditional washing	Moisture (ISO 6673) 11.40 %
Fermentation Aerobic	Water activity 0.58

About the process

- Cherries received
- Pulping
- Aerobic Fermentation
- Washing
- Parchment sorting by density
- Outdoor drying

Cupping Data

Attributes

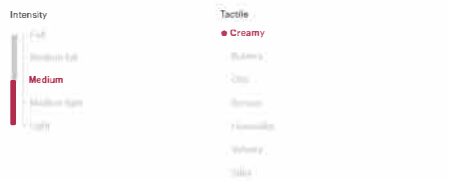
Smell	7.75
Taste	7.50
Acidity	7.00
Ending	7.50
Body	7.75
Balance	7.75
Overall	7.75
Cup Cleaning	10.00
Sweetness	10.00
Uniformity	10.00
TOTAL	83.00



ACIDITY



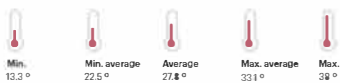
BODY



Agtron 65 - Light Medium	Sample roasting 8 min	Cupping Data 26/09/2023	Grammage 12 g	Milliliters 200	Sample grinding Cupping - between 600 and 800 microns
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Weather

Annual temperature in °C



Days with adverse weather



Annual rainfall

706.6 mm