

# Coffee La Cocha

Origin: Colombia

Region: Nariño

SCA Score: 84

Collection: Terras Organic

Process: Traditional Washed

Format: 60.00 kg Grain Pro

Species: Arabica

Certifications:

Varieties: Castillo, Caturra, Colombia, and Typica

Profile: Fruity

Altitude: 1,600-2,300 m.a.s.l.

Primary flavour note: Yellow peach

Status: In Warehouse



La Cocha coffee is produced in the coffee-growing region of Nariño, the coffee trees grow in mineral soils at high altitude. The cooperative that produces this coffee was founded in 2011, with the aim of being the most reliable in the supply of certified green coffee and high quality having different cooperatives in different coffee regions of Colombia. Twelve years later, they have a wealth of experience and have managed to work with producers with whom they share values, convictions and beliefs about their work. In both directions of the supply chain they have and work on building meaningful and close relationships, focusing on people, processes and experiences.

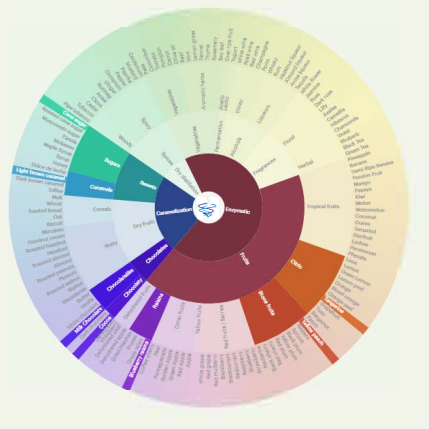
## Descriptors Wheel

### Subgroup

Chocolatlike, Sugars, Caramels, Chocolate, Citric, Stone fruits, and Raisins

### Aroma/Flavor

Cane sugar, Cocoa, Light brown caramel, Milk chocolate, Tangerine, Yellow peach, and Cranberry raisin



## Specs sheet

Picking method  
Manual - Selective

Screen size  
16/18

Process  
Traditional

Colour  
Green

Process type  
Traditional washing

Moisture (ISO 6673)  
11.50 %

Fermentation  
Aerobic

Water activity  
0.52

### About the process

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

## Cupping Data

### Attributes

Smell	7.75
Taste	7.75
Acidity	7.75
Ending	7.75
Body	7.75
Balance	7.50
Overall	7.75
Cup Cleaning	10.00
Sweetness	10.00
Uniformity	10.00
TOTAL	84.00



### ACIDITY



- Type
- Malic
  - Lactic
  - Citric
  - Phenolic
  - Tartaric
  - Acetic
  - Quinic

### BODY



- Tactile
- Creosote
  - Skatol
  - Waxy
  - Floury
  - Starchy
  - Starchy
  - Sticky

### Agtron

65 - Light Medium

### Sample roasting

8 min

### Cupping Data

08/11/2023

### Grammage

12 g

### Milliliters

200

### Sample grinding

Cupping - between 600 and 800 microns

## Weather

### Annual temperature in °C



### Days with adverse weather



### Annual rainfall

866.7 mm