

# FINCA MILAN CULTURING NITRO FERMENTATION CATIOPE

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Pereira, Risaralda,  
Colombia

### PRODUCER

Finca Milan, Julio Cesar  
Madrid Tisnes

### PROCESSING

Culturing Nitro  
Fermentation Washed

### HARVEST SCHEDULE

April - May

### VARIETY

Catiope

### ALTITUDE (MASL)

1650

## Coffee Background

Producer Julio Cesar Madrid Tisnes designed and perfected different fermentation protocols for a variety of methods, including washed, honey, natural, cold press, culturing, and nitrogen fermentations.

In the nitro washed process, ripe coffee cherries are subjected to embryonic stress so that the temperature of the cherries rises and falls to 12 degrees, keeping them in the best condition for further processing.

After pulping, the beans are placed in a bioreactor and inoculated with starter cultures (yeast and bacteria) and fruit must. The bioreactor is sealed and injected with nitrogen to facilitate the metabolic processes of the microorganisms. During this time, temperature, acidity, and Brix degrees are closely monitored against past data in order to time the end of the fermentation stage and initiate oxidation.

After leaving the bioreactor, the coffee beans are dried in solar dryers to 40% moisture then transferred to mechanical dryers until reaching 10% - 12% moisture. The resting period in the warehouse is around 45 days before the coffee is hulled and prepared for export.

Genuine  origin

WWW.GENUINEORIGIN.COM | T: 646.828.8585