

LA AURORA 72HR ANAEROBIC FERMENTATION NATURAL EA DECAF

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Villa Maria, Caldas,
Colombia

PRODUCER

Finca Villa Maria Farm &
Rubiel Orrego, La Finca
Aurora

PROCESSING

72Hour Anaerobic
Fermentation Natural &
EA Decaffeination

HARVEST SCHEDULE

April - May

VARIETY

Pink Bourbon

ALTITUDE (MASL)

1800 - 2100

Coffee Background

Producer Rubiel Orrego has lived all his life on the La Aurora Farm in the municipality of Villa Maria. Through consistency, discipline, and mentorship from Juan Felipe Aristizabal, Rubiel was able to transform his land into a profitable coffee farm. He credits the transition to producing more naturals as a turning point in La Aurora's evolution.

La Aurora grows coffee at a dizzying 1,800 to 2,000masl. The high altitude encourages the development of dense and sweet coffee cherries. Around 25 hectares are planted with classic Colombian coffee varieties, including Castillo, Caturra, and Colombia.

In the natural process, only the ripest coffee cherries are harvested. The entire procedure requires thorough planning because drying naturals is a slow process that can take up to four weeks. This lot underwent extra anaerobic fermentation for 72 hours before being sun-dried whole without removing any fruit.

During this stage, the coffee is turned regularly to increase airflow, support even drying, and prevent spoilage. After the cherries have been dried, they rest in conditioning bags for 45 days and are only hulled as the shipment time draws near.

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