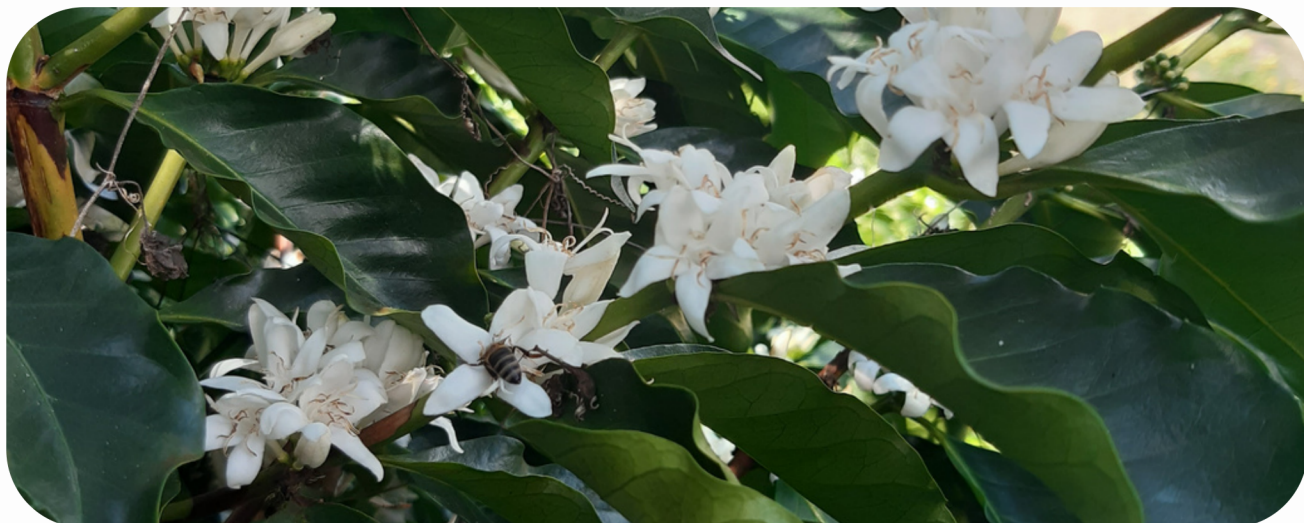


# FINCA LA RESERVA 96HR ANAEROBIC HONEY GEISHA

COLOMBIA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Ciudad Bolivar,  
Antioquia, Colombia

### PRODUCER

Finca La Reserva

### PROCESSING

96 hour Anaerobic Honey  
Process

### HARVEST SCHEDULE

October - December

### VARIETY

Geisha

### ALTITUDE (MASL)

1900-2000

## Coffee Background

In the department of Antioquia, Finca La Reserva sits atop the mountains at a dizzying 2000 meters above seal level. When Juan Felipe, La Reserva's pioneering producer, came on board, he realized the potential of the the land.

In 2018, Juan Felipe began executing his long-term plan for the estate. By employing best practices in harvesting and innovation processing, he made La Reserva into a specialty coffee powerhouse.

However, La Reserva is not only about innovation in processing & award-winning cup profiles. Juan Felipe is particularly proud of his conservation efforts and finding the balance between high-quality production and caring for the farm's 200 hectare's of protected forests. The forest hosts thousands of native species & provides a sanctuary for endangered Andean bears.

Geisha coffee beans are a variety under the Arabica coffee species. It's also one of the most highly coveted varieties in the world, valued for its incredibly distinct flavor profile that includes delicate floral notes and tea-like character. The trees are naturally low-yielding and can be difficult to cultivate due to their sensitivity, adding to the rarity of geisha coffee beans available on the market.

Genuine  origin

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