



Direktimport und Export
von Spezialitätenkaffee

***Finca La Vega
Geisha***

Geisha Green coffee 004

Product	Arabica Green coffee
Place of origin	Pitalito / Huila / Kolumbien
Farm / Farmer	La Vega / Edier Mosquera Munoz
Type / Variety	Arabica / Geisha
Hights	1700 Meter
Harvest	by Hand / 2018
Process	Fully washed
Drying / Fermentation	Sun dried / 24 Hours
Cultivation	Coffeplantages / Mixed Cultivation
Colour	Grün
Package	25 Kg GrainPro / Ecotec
Grain size	EP >
Flavor	Citric, Jasmin, Mandarine
Taste	fruity, delicate, Jasmin
After taste	fruity
Acidity	light
Body	light / medium
Cup / Balance	Without defects / Balance constant stable
SCAA / Q-Grader	88 Points / Yhon Fredy Soto Yepes

Furthermore we can provide more information about the hole process, including Fotos and videos of the surroundings.