

COLOMBIA: HACIENDA LA PRADERA
WASHED (Double Fermentation)
Dark chocolate, Caramel, Black Cherry, Plum



LOTE
ESPECIAL

Farm Name: Hacienda La Pradera

Producer: Héctor Daza Hernández

Location: Vereda Clavellina, Aratoca,
Santander, Colombia.

Process: Washed

Screen Size: 15+

Altitude: 1,700 - 1,900 MASL

Varieties: Castillo, Colombia, Tabi,
Tipica, Caturra, Geisha, Moca

Harvest: October - February

Certification: Organic and Rainforest

THE CUP

Body



Acidity



SCA Score



Flavour: Complex notes of dark chocolate, caramel, black cherry, and plum.





The Producer

Hacienda La Pradera is a family inheritance, the farm was founded at the 70's by the grandfather of the current manager Oscar Daza. Over the years, the Daza family has acquired a lot of experience in the sustainable coffee production while maintaining a quality cup. Part of the secret recipe they follow is to have a variety of crops over the 63 hectares of their land which help build and improve the fertility and production of the soil. The farm has been certified RFA and Organic for many years.

the municipal pipes, but also from the Aljibe, which is an ecological system of collecting rainwater and stored in a subterranean tank. Then the coffee has a double fermentation process - aerobic and anaerobic - dried in the sun in raised beds, mechanic silos or guardiolas, with carefully controlled temperatures. After that, it is milled at their own facilities or at Guane dry mill, a traditional plant in Santander.

About The Region

Aratoca, is known as the "city of the hills" because it is situated on the eastern cordillera in the amazing Chicamocha canyon, the second largest canyon in the world, with incredible views and favorable weather.

In recent years Aratoca has become one of the main tourist attractions of Santander, tourists enjoy the tours and several activities in the ecological park of Chicamocha, as the cable car, bungy jumping, skating rink, paragliding, canoeing on the Chicamocha River, etc. It is also well known for its gastronomy and handicrafts made with straw.

The Art of Production

The altitude of Hacienda La Pradera creates the perfect environment for coffee growth. This environment paired with diverse coffee varieties creates a fantastic base to produce Specialty coffee. Those are some of the reasons behind the high-quality cup of coffee with good body and elegant notes.

The washed process at the farm is particularly interesting because it is provided not only from