



# DREAMIN' GIANDUJA

## COLOMBIA

Harvested in a bird-friendly and organic environment, these Colombian beans offer flavours of smooth hazelnut chocolate, salted caramel, and dry cocoa. The cup remains balanced and sweet as it cools, with delicate orange and berry notes adding a refreshing twist.



**Country:** Colombia

**Location:** Santander

**Producer:** Oscar Daza – La Pradera

**Process:** Washed

**Cultivar:** Castillo

**Altitude:** 1800 masl

**Harvest:** September – January

Enjoy the comfort of this coffee with any brew method. It's perfect for your morning cup, with the sweetness shining through whether brewed black or with milk. Here at the roastery, we mostly brew this coffee using a cafetière and a V60 to start our mornings.

### MORE ABOUT THE PRODUCER

In the Cordillera Oriental Eastern Mountain Range, about two hours from the department capital of Bucaramanga, you'll find La Pradera Hacienda Cafetera in Aratoca, Santander, Colombia. Family owned and operated, the La Pradera coffee company was created in 1971, and today four generations of the Daza Bautista family are involved in the production, processing, and export of specialty coffee. Their quality and success reflects the experience and value that the family places on their land and their coffee.

Today, the La Pradera family farm is joined by 8 other farms, a QC lab, and wet and dry mills as part of the La Pradera coffee company. The quality control laboratory houses a team of certified professionals headed up by Luis Alfredo Archila. The wet mill and dry mill include state-of-the-art equipment, including an eco-washer, a pre-drying deck, and both solar and mechanical dryers.

In total, Hacienda La Pradera employs 15 permanent employees and 172 seasonal employees, including 30 women—22 of whom operate the Manos de Mujer certified Finca Santa Maria.

Processing at La Pradera, managed by Oscar's brother Hector Daza Jr., includes a variety of fermentation and drying combinations using both aerobic and anaerobic processes, including Washed, Natural, and Honey coffees. The operation is also an experimental farm for local and international coffee equipment companies, who test new technologies in specialty coffee production with the La Pradera team.

This lot of Castillo underwent Washed processing. Manually harvest ripe coffee cherries were first washed and sorted before being packed into air-tight bags where they were fermented for 18 hours. The fermented cherries are then pulped and fermented a second time in sealed plastic tanks for 24–36 hours before being washed. The parchment coffee is finally mechanically dried to a humidity of 11% before being stored in GrainPro bags ahead of milling and packaging for shipment.