

**FILTER**



# **JUICY PASSIONFRUIT**

**Acevedo, Huila**

**Producer**

**Brayan Alvear**

**Cultivar**

**Castillo, Caturra & Colombia**

**Process**

**Anaerobically co-fermented  
with Passion Fruits.**

**Passion fruit, Peach  
& Lime**

At 80 Stone Coffee we stand by people, planet and the cups we pour. Cooperatives over conventional, home-worthy beans, compostable packaging, sustainable roastery. Coffee's not just a drink, it's people, culture, places. We roast with care so every bag tells more than flavour.

## **Brayan Alvear**

Brayan is from Acevedo, Huila, Colombia, he grew up on a coffee farm where he was inspired by his father's lessons. Continuing his family's coffee-growing tradition, Brayan innovates by cultivating new varieties and enhancing practices to improve specialty coffee. He represents Colombia's specialty coffee movement, blending tradition with creativity to produce exceptional coffee enjoyed globally.

## **The Process**

These coffee cherries are first pre-fermented for 24 hours, then depulped and fermented with dried fruit for five days to intensify flavour. After this, they are drained and dried in mechanical dryers for around two weeks. Finally, the beans are rested for several weeks to stabilise before roasting, giving them their distinct fruity flavour.