



“This **isn't** a mild coffee. **It's a classic, turbocharged.**
An **espresso-style** roast built to shine in filter.”

VARIETY:

CASTILLO

CUP PROFILE: INTENSE NOTES OF DATE, FIG, CARAMEL AND RED FRUIT, WITH A CREAMY, MEDIUM-HIGH BODY.

ACIDITY	Med-Low	DELICATED
BODY	High	SIRUPY
ROAST	Med-Dark	FOR GREAT ESPRESSO AND POWER FILTER

PROCESS:

BLEND 70% WASHED 30% NATURAL

SCA: 85



ORIGIN: SUAITA - SANTANDER - (COL)

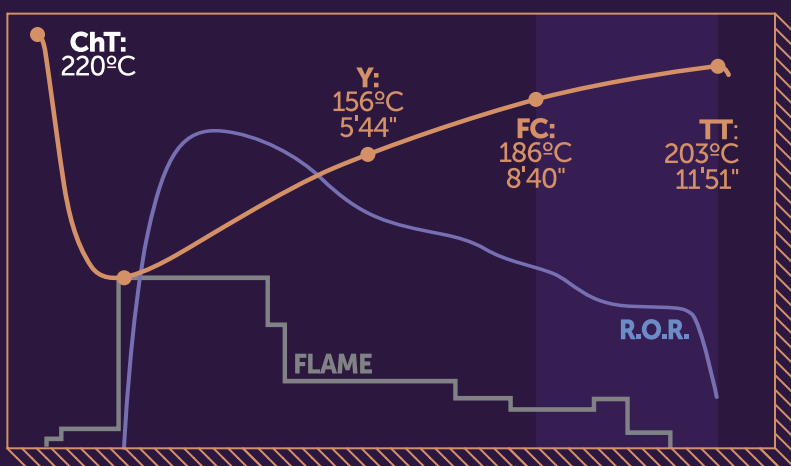
ALTITUDE: 1,450 MASL (METERS ABOVE SEA LEVEL)

QUALITY PRODUCED BY: BAUTISTA LÓPEZ + LUIS PUERTO

PROCESSING PROTOCOL BY: ANDREA ONELLI

FERMENTATION: 70%, 24H + 30%, 120H | DRYING: 8 Y 28 D.

GREEN MOISTURE: 11,8% | GREEN DENSITY: 744g/L



ROASTING DATA	TOTAL TIME: 12'23"	AGTRON: 67		
DEVELOPMENT: 2'57" TIME • +18,5 °C • 23,8% DTR				
AVAILABLE SIZES	125GR.	340GR.	1.000GR.	3.000GR.



CRA. 22 # 71A - 44.
BOGOTÁ (COLOMBIA).

onelji
ROASTERY LAB

CEL: (+57) 302 836 9843
WWW.ONELLILAB.COM