



Claudia Samboni – Producer - Colombia



Las Nubes

Producer	Claudia Samboni
Farm	Las Nubes
Altitude	1700 m
Region	Huila
Harvest	April - July & September - December

About Las Nubes

Las Nubes is perched in the most pristine location. At 1700 metres above sea level on the Agua Negra path within the municipality of Pitalito, it offers spectators panoramic views with the best sunsets in the city. It is lush and green, and with the smell of vibrant, fresh coffee cherries in the air, there is no question why our exporting partners in Colombia are filled with "happiness by finding so much magic".

The producer at Las Nubes, Claudia Samboni, manages several interesting varieties across the farm, including purple caturra, pacamara, pink bourbon and yellow bourbon, and explores anaerobic processing techniques to discover the full potential of flavours these cherries have to offer. The land of Las Nubes benefits from the air currents that move up from the Laboyos valley to meet the fresh, natural reserve, helping the coffee trees to grow and mature. The combination of all the natural elements coming together creates such wonderful cherries that are harvested and processed with care, and we are very excited to present these flavours of Las Nubes and Claudia Samboni.

Las Nubes

Varietal: Pink Bourbon

Process: Anaerobic 200 Washed

Tasting notes: pineapple, floral, mandarin, nectarine, peach, creamy



Processing Details

- o Cherries are harvested when ripe based on Brix measurements
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Coffee remains in cherry to ferment for 100 hours in sealed tanks
- o Coffee is de-pulped and returned to the sealed tanks for another 100 hours to complete the 200 hour anaerobic fermentation period
- o Coffee is laid out to dry until moisture content is reduced to 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until ready for export

Las Nubes

Varietal: Caturra

Process: Natural

Tasting notes: dark cherry, peach, creamy, red grape, mulberry, blueberry



Processing Details

- o Cherries are harvested when ripe based on Brix measurements
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Coffee is laid out to dry until moisture content is reduced to 10-12%
- o Drying typically takes 21 days
- o Beans are stored in dried cherry pods until ready for export

Las Nubes

Varietal: Pink Bourbon

Process: Washed

Tasting notes: mandarin, apricot, peach, floral, pineapple, green apple



Processing Details

- o Cherries are harvested when ripe at an average of 24°-28°Brix measurements and with a pH between 5.6-5.9
- o Cherries are floated to remove impurities and over- or under-ripe cherries
- o Coffee is de-pulped and placed in fermentation tanks for 48 hours
- o Coffee is removed from tanks and washed
- o Coffee is laid to dry in direct sun for the first 4-5 days, then moves under canopies to dry under shade for the next 18 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export