



*Buenos Aires - Colombia*



## Buenos Aires

Producer	Juliana Restrepo
Farm	Buenos Aires
Altitude	1600 m
Region	Arabia, Pereira, Risaralda
Harvest	April - June & August - November

## About Buenos Aires

Nestled in the green forests and high mountains in the department of Risaralda is the coffee farm Buenos Aires. It is one of many farms that collectively utilise the UBA processing station at nearby finca Milan, and the farms associated with this processing station can often be known for their interesting methods and techniques that explore new ways for expressing coffee profiles.

The Buenos Aires farm is managed and cared for by female producer Juliana Restrepo, the wife of coffee producer Julio Madrid, who also manages finca La Riviera nearby. Juliana grows many coffee varieties across the 70 hectares of Buenos Aires, including castillo, colombia, supreme, caturra, catiope and pink bourbon. These varieties are able to thrive on the loamy-clay soils and in the 74% humidity in the air. The average temperature ebbs between 21-28° Celsius and the rainfall is healthy and steady throughout the months. We are excited to taste the work of Juliana and explore what the UBA processing station has to offer.

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Varietal: Catiope

Process: Natural



## Processing Details

- o Picking of only ripe cherries
- o Cherries under go 18-24 hours fermentation with changing temperatures to generate stress
- o Cherries are laid on raised beds to dry for 15-18 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in dried cherry pods until milling for export