COLOMBIA

Colombia El Eden: Watermelon Co-Fermented Washed

Expected: 23/11/2026

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At Finca El Eden in Huila, Rodrigo Sánchez cultures microorganisms from his own coffee cherries, feeds them with watermelon, other red fruits and a sugar-rich mix, then ferments pulped Purple Caturra coffee with that culture for 150 hours before washing it clean.

ORIGIN & PROVENANCE



Colombia
South America

Origin	Colombia
Continent	South America
Region	Huila, Colombia
Producer / washing station	Rodrigo Sánchez, Finca El Eden
Altitude	1500 masl
Varietals	Purple Caturra
Process	Co-Fermented Washed
Fermentation	Cultured watermelon mother; 150h sealed ferment

SENSORY & CUPPING

TASTING NOTES

Watermelon | Red Berries | Black Tea | Cane Sugar

FLAVOUR PROFILE

Fruity Watermelon, Red Berries — 2 notes

Sweet Cane Sugar — 1 note

Floral Black Tea — 1 note

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https://smallbatchroasting.co.uk/products/colombia-el-eden-watermelon-co-fermented-washed

Pricing / packs

Sample 200 g	**£7.00**
1 kg	**£28.60**