COLOMBIA

Colombia La Sirena: Orange & Rose Osmotic Dehydration

Expected: 23/11/2026

Generated: 11/11/2026

The most aromatic coffee in our Reserve collection. Finca La Sirena is a family farm in Quindío run by Juan Puerta, a food-science engineer who processes coffee the way a food scientist would: pulped honey-style, rested in a glucose solution that draws moisture out of the...

ORIGIN & PROVENANCE



Colombia
South America

Origin	Colombia
Continent	South America
Region	Quindío, Colombia
Producer / washing station	Juan Puerta, Finca La Sirena
Altitude	1350 masl
Varietals	Castillo
Process	Osmotic Dehydration
Fermentation	Glucose osmotic rest; orange & rose co-ferment; sealed tank

SENSORY & CUPPING

TASTING NOTES

Orange | Rose | Jasmine | Peach

FLAVOUR PROFILE

Floral Rose, Jasmine — 2 notes

Fruity Peach — 1 note

Bright Orange — 1 note

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Scan to view this lot online

https://smallbatchroasting.co.uk/products/colombia-la-sirena-orange-rose-osmotic-dehydration

Pricing / packs

Sample 200 g	**£8.50**
1 kg	**£33.10**