COLOMBIA

Colombia Monteblanco: 250 Hour Anaerobic Natural

Expected: 23/11/2026

Generated: 11/11/2026

At Finca Monteblanco, Rodrigo Sánchez Valencia, one of Colombia's most decorated fermentation specialists, picks Purple Caturra cherry only at peak ripeness (25–26 degrees Brix, the sugar measure he builds his processes around) and ferments it whole, without oxygen, for 250...

ORIGIN & PROVENANCE



Colombia
South America

Origin	Colombia
Continent	South America
Region	Huila, Colombia
Producer / washing station	Rodrigo Sánchez, Finca Monteblanco
Altitude	1730 masl
Varietals	Purple Caturra
Process	Anaerobic
Fermentation	250 hours anaerobic (max 33 °C)
Grade	Excelso UGQ

SENSORY & CUPPING

TASTING NOTES

Dark berries | Red wine | Cacao | Tropical fruit

FLAVOUR PROFILE

Fruity Dark berries, Red wine, Tropical fruit

3 notes

Chocolate Cacao

1 note

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https://smallbatchroasting.co.uk/products/colombia-monteblanco-250-hour-anaerobic-natural

Pricing / packs

Sample 200 g	**£8.00**
1 kg	**£32.20**