



NIF: B75321943

## TECHNICAL DATA SHEET – CATURRA HONEY – ASOCAFE TATAMA

### GENERAL INFORMATION

Producer : Edier Ramos  
Farm : High-Quality Coffee Producers Association “ASOCAFE TATAMA”  
Location : Santuario, Risaralda – Colombia  
Altitude : 1,800 – 1,950 msnm  
Variety : Caturra  
Process : Honey  
Harvest : Selective handpicking – 2024  
Drying : 20 days on raised beds under controlled shade

### HONEY PROCESS

- Aerobic fermentation in cherry: 120 hours.
- Pulped without washing.
- Slow drying with mucilage attached.
- Temperature and humidity controlled throughout the process.

### SENSORY PROFILE (SCA cupping score: **87.75**)

Fragrance/Aroma: Vanilla, mandarin, lemon  
Flavor: Chocolate, blackberry, orange, cherry  
Acidity: Bright and citric (orange)  
Body: Silky and clean

### LOGISTICAL INFORMATION

Availability: Immediate  
Packaging format: 24 kg boxes, vacuum-sealed in GrainPro bags  
Current stock: Limited microlot

### AVAILABLE DOCUMENTATION

- Certificate of Origin (ICO)
- Phytosanitary Registration