PACAMARA WILD BLOOM

Colombia • Tolima • Gaitania



ABOUT THIS COFFEE

Pacamara's large cherries and distinctive cup profile make it one of the most intriguing varieties cultivated at El Marchito. Seeking both economic sustainability and exceptional quality, Justiniano Paya chose this variety for its adaptability and capacity to produce highly expressive coffees.

The process begins with the careful hand selection of ripe cherries, followed by flotation sorting to remove lower-density fruit. Unlike the washed lots, this coffee is crafted as a natural process. Cherries undergo approximately 140 hours of controlled fermentation in sealed environments with minimal airflow before being transferred directly to covered drying beds. The prolonged fermentation and slow drying encourage the development of intense fruit character, layered sweetness, and a rich, complex structure. The resulting cup is bold and distinctive, showcasing both the unique personality of Pacamara and the dedication behind its production.

Farm	**El marchito**
Producer	**Justiniano Paya**
Species	**Arabica**
Varieties	**Pacamara**
Process	**Washed**

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