

FINCA LA ESTRELLA



The Finca La Estrella is located in the heart of the Coffee Cultural Landscape of Colombia in the municipality Santuario, Risaralda. This area has been declared Unesco's World Heritage for being an exceptional example of a cultural, sustainable and productive landscape.

Bernardo Echeverry, the owner of La Estrella, is part of the 3rd generation of a coffee producing family. His grandparents initially bought a small farm in in the 1950s and started a long-term family project. Finca La Estrella is currently processing all of the coffee cherries in a hightech ecological mill that consumes significantly less water than the traditional system and sharing the knowledge with all producers in order to spread an economically-viable production methodology.

Aromatic profile

floral, citrus fruit, grapes, chocolate, juicy

Origin	COLOMBIA
Variety	CATURRA
Processing	FULLY-WASHED, SUN-DRIED

Descriptors

FRAGRANCE/AROMA	7,75
FLAVOR	7,75
ACIDITY	7,75
BODY	7,75
AFTERTASTE	7,50
BALANCE	7,75
UNIFORMITY	10
CLEAN CUP	10
SWEETNESS	10
OVERALL	7,75
Total Score	84



SANTUARIO, COLOMBIA,

