



COLOMBIA PROUDLY PRESENTS

Delagua

COFFEE PARADISE

SIERRA NEVADA DE SANTA MARTA



Processing Naturals

The pristine water flowing all around us here in the Sierra Nevada de Santa Marta serves as a constant reminder of our mission. Protecting our water systems is what drives us forward in everything we do.

Our processing methods are a direct reflection of this mission. By producing natural coffees only, we can save approximately 880,294 liters every harvest. It takes a heightened commitment at every stage, but we wouldn't have it any other way.



Our fermentation begins when we buy the coffee cherries at our partner farms, in covered 30kg valved tanks. The tanks are then transported to our drying center, which takes approximately 25 hours. The valves allow the oxygen to escape, creating an anaerobic environment that allows us to maintain an average temperature of 18° celsius. This means the pH levels fall slowly, furthering the proliferation of lactic acids within the ferment. This greatly contributes to the juicy, fruity, and exotic yet clean

profiles we find in the cup. We aim to produce naturals that challenge the perception that naturals are inherently funky. The precise and controlled approach that we take allows us to preserve clarity in our coffees, while still innovating new and vibrant profiles.

In the drying center, we have 52 raised beds, each 1.8 meters wide by 20 meters long. Forty beds are completely exposed to the sun, and 12 beds are covered in 60% shade.



The average time it takes for our naturals to dry is between 25 days and 30 days. All of the coffee is dried naturally by sunlight at our facility. They begin with two days in beds fully exposed to the sun, then move to poly-mesh covered beds to extend the drying period to an average of 25 days.

This year, we only produced natural process coffees to help preserve our water and stop contaminating it. We also are the only ones to process this quantity of naturals in the area, due to infrastructure challenges faced on the road from the Sierra Nevada de Santa Marta to the drying stations in lower altitudes, where drying conditions are optimal for natural coffees. Another thing that sets us apart in the area is that during both the fermentation and drying processes, we keep each batch separate. This helps us maintain our high standards of precision, and keep meticulous notes on each coffee throughout its entire journey.

*Our mission is to conserve
our planet's water
Will you join us?*

