



General Information

Pacamara variety is a visually and sensorially striking variety, a cross between **Pacas** and **Maragogype** (the famous "elephant bean"). In Colombian soil, this bean stands out for its exceptionally large size and a density that packs intense, complex flavors.

This variety is highly versatile, but it reaches its full potential in the following preparations:

- **Intense Drinks:** Due to its excellent body and sweetness, it makes a fantastic **Signature Espresso** or **Americano**, where its chocolate notes take center stage.
- **Immersion Methods:** **French Press** or **Aeropress** are ideal for extracting that silky texture and the bean's spicier flavors.
- **With a touch of milk:** Unlike other delicate coffees, Pacamara holds its character when paired with milk (such as in a **Flat White**), creating a harmonious drink with notes of caramel and toasted nuts.

Name	Pacamara
Origin	Huila- Colombia.
Producer	Juan Gomez, La villa de don Juan S.A.S.
Farm	Ovis nigra, Pitalito, Huila

Altitude	1700 to 2000 m.a.s.l
Processing Method	Double anaerobic fermentation with hydro-honey processing



Cupping Profile

Attributes

- ☐ Sensory profile: Sweet aromatics, white chocolate, coconut candy, apricot, medium-high sweetness.
- ☐ Body: creamy
- ☐ Acidity: Medium
- ☐ Score: 88.5 SCA
- ☐ Roast Level Recommendation: Medium



Contact Information

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