

NOGALES

Traceability,
Orange Castillo Christmas

Contact us:
marketing@nogales.co
Bruselas, Pitalito, Huila





Category	Eccentric
Profile	Christmas
Farm	Nogales
Lot	El Caimo
Variety	Orange Castillo
Altitude	1700

An exploration of the new frontiers of coffee, offering something truly distinct for those curious to experience the unexpected.

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Our Orange Castillo, named for the vibrant orange hue of its ripened cherries, sits at 1,700 masl—a climate where this robust and productive variety thrives. It is one of our larger lots, spanning 2 hectares with 5,000 trees, producing approximately 5,000 kg of coffee each year.

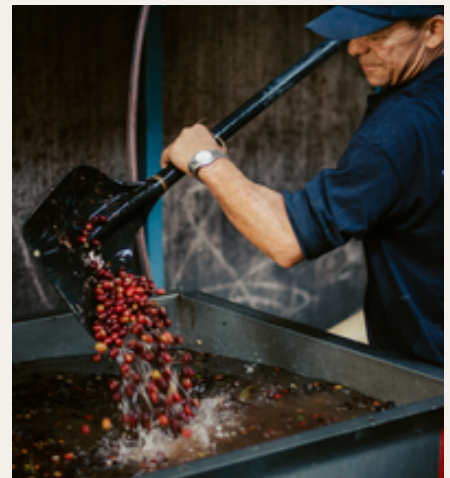


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Post-Harvest



01. SELECTIVE HARVESTING:

In this step, coffee pickers focus on harvesting only the ripe cherries. This ensures the cherries are of the highest quality.



02. CLEANING

The harvested cherries are washed with treated water to remove dirt and surface impurities.



03. SELECTION

The cherries are submerged in water, and thanks to their different densities, defective and overripe ones float while the good-quality ones sink. This helps with more accurate sorting.

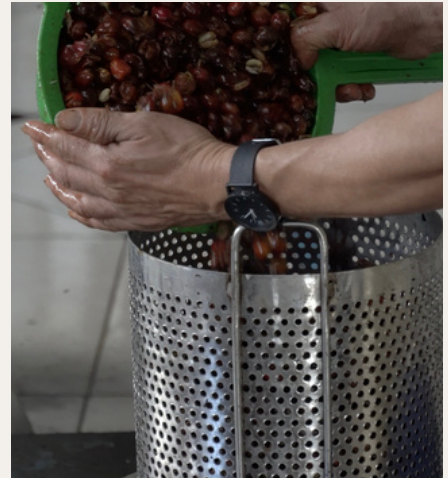


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04. THERMAL FUSION

The cherries are soaked in 90°C water for 60 seconds—our longest protocol—to pasteurize them and release extra sugars for fermentation.



05. DEPULPING

Using a modified pulper, we press the cherries to squeeze out all the juice from the skin, which is then used for fermentation.



06. FERMENTATION

7-day Fermentation in its own sugars obtained during depulping, with a ratio of 1 part pre-fermented yeasts to 4 parts juice from the same coffee, to drive high-quality fermentation while maintaining terroir



07. DRYING & STORAGE

The beans are laid out and dried in the sun for 15 days. After drying, the parchment coffee is aged in whiskey barrels for another 15 days. This step adds depth to the flavor, as the beans absorb subtle notes from the wood and whiskey. During this time, the coffee is stirred once or twice to make sure the aroma spreads evenly.



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Quality Control & Recommendations

We were inspired to create a profile that captures the flavors of Christmas, and by applying our Alchemy processes to our Orange Castillo, we have crafted a cup that consistently delivers notes of cinnamon, sweet spices, and liqueur. Its texture is creamy, with cinnamon and liqueur lingering on the finish—making it a perfect cup that our clients love to offer during the holiday season.



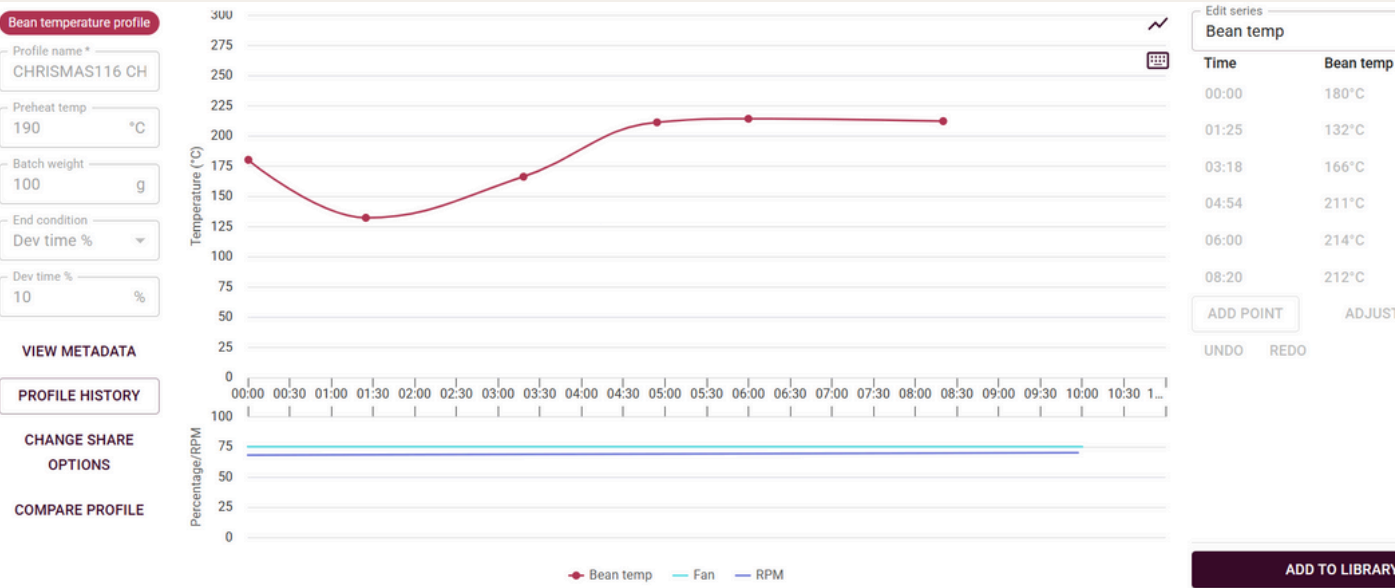


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Quality Control & Recommendations

This roast curve is designed to highlight the coffee's best sensory attributes during cupping. It serves as a guide to achieve a consistent profile that faithfully represents its origin and processing method.

This curve was developed using the ROEST S100 machine with a 100g batch. Its precision allows fine control over heat application and development time. This reference helps replicate the intended sensory profile.



TECHNICAL CHARACTERISTICS

Variety	Orange Castillo
Process	Washed
Moisture	10.5%