

SWEET BLOOM

COFFEE ROASTERS

NERY MONTILLA

**Nare-ree Moan-tee-ya*

HUILA, COLOMBIA

floral, guava, brown sugar



Launch Date:

4.21.25

Process

Washed

Buying Tier

4 - Visits

Variety

Caturra

1st Purchase

2024

Altitude

1759 msl

Last year we offered three smaller lots from Nery Montilla. This year we were able to ask for one larger lot and are happy to say that not only is this lot larger, but it is arguably the best we've tasted from Nery yet! Nery's story with coffee is nothing short of amazing. She was born into coffee with her father owning a farm in Nariño. But at the age of 20 she started her own journey by moving to Huila and becoming a coffee picker. Eventually she saved enough money to purchase her own farm and over the years has transformed her coffee from ready to blend quality (RTB/A) to a level that easily surpasses our quality threshold. You can read more about her amazing journey below. This year's lot screams delish from the second it is ground. The deep floral and sweet aromatics foreshadow super tasty things to follow. In the cup we are tasting everything from guava, to white grape, to bosc pear, all wrapped in loads of brown sugar sweetness and silky body.

Variety Info:

Caturra: A natural dwarf mutation of the Bourbon variety that was first discovered in Minas Gerais, Brazil between 1915 - 1918. Dwarf, meaning a shorter coffee plant that is easy to maintain and harvest. Known for bright citric acidity and sweet floral aromas, and was the benchmark for new varieties in Colombia.

Espresso

In: 17.5g

Out: 38g

Time: 27-29s

Pourover

In: 17.5g

Water: 305g

TDS/EXT% 1.32/19.5%

Grind

Pourover: 800µm