



# GRISALES COFFEE TOUR

A JOURNEY FROM SEED TO CUP



Location



**BOOK NOW AND  
LIVE THE COFFEE  
EXPERIENCE!**

+57 304 4200309

@losgrisalescafe\_bar



**Our tour includes insurance for all participants.**

**Tour duration: 3–4 hours**

## Welcome

Finca vista hermosa , Vereda Alto del toro

**Estimated time: 15 minutes**

- Welcome by Don Diego and Doña Marleny
- Traditional welcome coffee
- Brief history of Café Los Grisales
- Hydration provided
- Poncho and hat provided
- Instructions and preparation for the tour

## Tour Begins

### Coffee trail

**Estimated time: 40 minutes going / 20 minutes returning**

**Note:** If the tour takes place during the harvest season, visitors will have the opportunity to pick fully ripe coffee cherries.

- Start: Discover our garden
- Germination and seedbed area
- Descent along the ecological trail
- Observation of coffee plants at different growth stages
- Explanation of the planting process and cultivated varieties
- Learn about our agricultural practices
- Rest stop and coffee preparation
- Return to the farm
- Hydration station

## Wet Mill

**Estimated time: 30 minutes**

- Coffee selection according to the type of process
- Use of the pulping machine
- Types of fermentation
- Equipment used in the fermentation process

## Drying Area

**Estimated time: 20 minutes**

- Structure of our drying facility
- Types of drying according to the process
- Key elements for proper coffee drying

## Sustainable practices

Estimated time: 10 minutes

- Composting
- Organic leachates (liquid fertilizers)
- worm farming

## Sensory Experience

Estimated time: 35 minutes

- Preparation of Café Los Grisales – Filter Brewing Method
- Identification of aromas and flavors
- Recognition of notes, quality, and attributes of specialty coffee.

## Farewell

Estimated time: 5 minutes

Grandma's Mazamorra

Discover our specialty coffee shop



# Menú

*Additional Service at Extra Cost*

**Breakfast:** Scrambled eggs with hogao and potatoes, served with arepa paisa, grilled plantain, and hot chocolate

## **Lunch – Option 1**

Beans served with rice, fried plantain slices, chicharrón (fried pork belly), and lemonade

## **Lunch – Option 2**

Traditional hen sancocho, served with rice, salad, and lemonade

