

## Region

Huila
Producer
Smallholder farmers

## Altitude

1,300-1,900 masl

## Variety

Caturra

## Harvest Period

Sep-Dec(Main)/Apr-Jun(Mitaca)

## Processing

Washed

## COLOMBIA WASHED ARABICA EXCELSO EP HUILA, LOS HIBISCOS

sweet and citric acidity • round body • winey • berry like $\cdot$ sweet $\cdot$ juicy

On the quest for distinguished coffee, you simply cannot miss Colombia. Colombia's quality reputation stems from hard work and excellent terrain. A unique topographic characteristic also comes into play when talking about the various facets of Colombian coffees: the three cordilleras of the Andes mountain range. Several microclimates are formed between and within the mountain ranges, resulting in exceptional conditions for high-quality coffee production.

The state of Huila is located in the southern part of Colombia. It is the geographic spot where the Andes Mountains form a knot. Here, the three cordilleras split between western, central, and eastern Andes that go up to northern Colombia. Between the eastern and central cordillera flows the Magdalena River, going up to the Caribbean Coast. Between the central and western Andes mountain chains is the Cauca River, flowing into the Magdalena River in the Caribbean plains. The soil in this area is volcanic and therefore ideal for the cultivation of high-quality coffee. Due to the geographical location near the equator, there is only little distinction between the different seasons in Colombia. The varying altitudes and microclimates generated by the rivers and mountain ranges split the state so that the harvest takes place several times per year compared to other coffee-producing countries.

This "Los Hibiscos" coffee is characterized by the typical high quality cup profile from Huila presenting beautiful winey and sweet flavors.


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