



LIST + BEISLER

COLOMBIA

WASHED ARABICA
EXCELSO
CAUCA, ACEC
FAIRTRADE, ORGANIC

Premium
Coffee
Culture

since 1901



Colombia

Region

Popayán, Cauca

Producer

Asociación de Caficultores Ecológicos
del Cauca (ACEC)

Altitude

900 - 1,950 masl.

Variety

Castillo, Caturra, Typica

Harvest Period

Apr – Jun (main crop)

Oct – Jan (fly crop)

Classification / Certification

Excelso EP Fairtrade Organic

Processing

Washed

COLOMBIA EXCELSO WASHED CAUCA

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

Towards southern Colombia, the three cordilleras find their way back to becoming one mountain range, creating a knot. Shortly before this knot lies the city of Popayán, the capital of the department of Cauca. To the east, the Popayán plateau borders Huila. Due to the altitude and the proximity to the equator and the surrounding mountains, the so-called Meseta de Popayán provides a very stable climate year and rich volcanic soils - and therefore an attractive environment for growing coffee.

This coffee is sourced from the Asociación de Caficultores Ecológicos del Cauca (ACEC). The cooperative has around 500 members of which 80 are women. All families live within the region and grow coffee on 0,5 to 1,5 hectares of land. ACEC offers training to its members to improve the quality of the coffee and reduce their environmental impact. With the help of ACEC, many members were able to become Fairtrade and Organic certified.



Light, Fruity Acidity • Slightly Winey
Dark Chocolate • Smooth • Sweet