

**Region** Tolima

**Producer** Smallholder producers

Altitude 1.800 - 2.000 masl

**Variety**Castillo, Colombia

Harvest Period May - July

Processing Washed



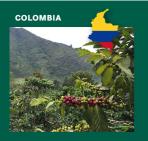
## COLOMBIA WASHED ARABICA EXCELSO EP, CASTILLO, PAZ PROJECT

delicate and juicy • smooth • red apple • slightly winey • hint of wild berries

On the quest for distinguished coffee, you simply cannot pass Colombia. It is the largest producer of washed Arabicas worldwide with a quality reputation that stems from hard work and excellent terrain. Distinctive topographic characteristics also come into play when talking about the different facets of Colombian coffee: the three cordilleras of the Andes mountain range.

Despite having a conflictive past, many coffee producing regions in Colombia are well recognized for their quality. Tolima for instance, in the midwest of Colombia, was occupied by the Revolutionary Armed Forces of Colombia (FARC) until recently. The impact of the rebel group made it difficult for producers to work in the area, but finally, after reaching a peace agreement, coffee farmers and their families could return to the area and grow coffee again.

This washed blend of Castillo and Colombia varieties comes from this region, specifically from the municipalities of Chaparral and Planadas. It was produced by smallholder farmers through PAZ, a peace project led by Urbania in Colombia that works with victims of the armed conflict in the area. For these farmers and their families, coffee has held a longstanding role within their agricultural heritage. As a result, they engage in cultivating traditional coffee varieties, with a considerable number among them having transitioned into organic farming too. From May to July, the main harvest season takes place. Ripe coffee cherries are selectively picked, then de-pulped and fermented for 20 hours. Afterward, the beans are washed with clean water to remove any remaining mucilage or debris and then sun-dried until reaching the desired moisture level, of around 12,5%. The result is a delicate and juicy cup with hints of red apple and wild berries.



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