

COLOMBIA



Region

Huila

Producer

Milton David Pantevis - Finca Garzón

Altitude

1,650 - 1,850 masl

Variety

Tabi & Geisha

Harvest Period

May - Jul & Nov - Feb

COLOMBIA ARABICA CASCARA, HUILA, TABI/GEISHA - GARZÓN

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. Between and within the mountain ranges, several microclimates are formed, resulting in excellent conditions for high-quality coffee production.

Coffee in the country grows across 5 different zones and around 20 sub-regions. In the southern zone, you can find Huila, well known for its complex and fruity coffees, which are produced by some 70,000 coffee farmers. With a Denomination of Origin since 2013, it is precisely Huila, where this cascara comes from. It was processed by Milton David Pantevis in his Finca Garzón, where he grows Geisha, Pink, Bourbon, and Tabi in harmony with the environment. Such emphasis on fostering biodiversity had made the farm into a haven for flora and fauna.

Through years of refining, Milton has perfected the drying process of the cascara, producing a balanced sweetness to his by-product, which is a new source of income for him and his family. These coffee cherry husks come specifically from washed Tabi and Geisha coffee, which were later sun-dried to perfection creating a sweet, balanced drink with remarkable flavors of tamarind, hibiscus, and tropical fruits. Besides healthy, highly enjoyable!

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