

**Region** Huila

**Producer**Finca El Diviso - Lasso Family

Altitude 1,700 - 1,900 masl

**Variety** Geisha

Harvest Period
Sep-Dec(Main)/May-Jun(Mitaca)

Processing Washed



On the quest for distinguished coffee, you cannot miss Colombia. Colombia's quality reputation stems from hard work and excellent terrain. A unique topographic characteristic also comes into play when describing 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.

One of the most renowned coffee-producing regions is Huila - and for good reason. Huila boasts a perfect blend of fertile soils, high altitude, and an ideal climate for cultivating specialty coffee. In the south of the department, you can find Pitalito, where the Lasso family founded Finca El Diviso. Varieties such as Pink and Yellow Bourbon, Sidra, Geisha, and Tabi grow here at altitudes of around 1,700 masl. Operated by Nestor and Adrian Lasso, the farm is also a hub for experimentation with processing and fermentation techniques, unveiling even further complexity and flavors in their coffees.

This precise micro-lot is washed and composed of the Geisha variety. Originally collected from Ethiopian coffee forests in the 1930s, Geisha has exceptional quality potential at high altitudes. It was first brought to Central America in the 1950s and gained a lot of prominence in the early 2000s, when a Geisha participated in the "Best of Panama" competition and auction, and achieved record-breaking prices. Today, Geisha is well known in the specialty coffee scene thanks to its floral, fruity, and tea-like profile.





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## **COLOMBIA WASHED ARABICA**EXCELSO EP, HUILA, FINCA EL DIVISO, GEISHA







