

Region Antioquia

ProducerVarious farmers from the Antioquia region

Altitude 1,300 - 2,200 masl

Variety Típica, Bourbon, Caturra, Castillo, Colombia & Catuaí

Harvest Period
Oct-Dec (main crop) & Apr-June

ProcessingWashed



sweet and citric acidity • ripe cherries and oranges • round body and well balanced

Colombia's many faces are stunningly surprising: two ocean coasts, Amazon jungle, snowcapped Andean summits as well as vivid urban communities. Each region in Colombia is said to have an individual character, creating an exceptional diversity of culture and topography. Located in the country's northwestern part, the department of Antioquia is the birthplace of coffee in Colombia and one of its largest coffee production areas. Due to the mountainous landscape with a mellow and humid climate, this area has a rich heritage of coffee cultivation. Some of the finest Colombian coffees originate in this prosperous land.

Embedded between the Cordillera Occidental and the Cordillera Central, the Andean mountain ranges in Antioquia create a unique microclimate nourished by several small rivers that curl through the valley. The average temperature remains steady between 17 and 23°C with balanced rainfalls. All of this provides excellent conditions for coffee production in the rural hills surrounding the metropolitan valley of Medellín. On top of that, Antioquia's soil has a reputation of superb quality with the capacity of preserving water and allowing for water supply even during dry periods.

The List + Beisler brand Las Petunias stands for an exquisite selection of washed Arabicas from the coffee-strewn, green mountain slopes of Antioquia. Fruity acidity meeting sweetness and winey notes, Las Petunias embodies a smooth cup many coffee lovers are looking for. We are happy to offer you this distinguished selection from one of the world's most vibrant coffee regions.





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COLOMBIA WASHED ARABICA EXCELSO EP ANTIOQUIA LAS PETUNIAS





