

COLOMBIA



Region

Cauca

Producer

ACEC

Altitude

900 - 1,950 masl.

Variety

Castillo, Caturra, Typica

Harvest Period

Apr - Jun

Processing

Washed

COLOMBIA WASHED ARABICA EXCELSO EP CAUCA ORGANIC ACEC

vivid acidity • smooth • milk chocolate • caramel • dark grapes

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 Organic certified.

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