

COLOMBIA



Region

Cauca

Producer

Smallholder and mid-sized farms

Altitude

1,500 masl.

Variety

Castillo

Harvest Period

Apr - Jun

Processing

Washed

COLOMBIA WASHED ARABICA

EXCELSO EP CAUCA POPAYAN LAS GUZMANIAS I.G.P.

citric • smooth • chocolate • caramel • red apple

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. Several microclimates are formed between and within the mountain ranges. Towards southern Colombia, the three cordilleras find their way back to becoming one mountain range, creating a knot.

Shortly before the knot lies the city of Popayán. It is also the capital of the state Cauca and called „Ciudad Blanca“ - the white city - due to its colonial architecture with plenty of white buildings in the city center. To the East, the Popayán Plateau borders Huila. Coffees from the Popayán area are mostly grown on smallholder farms ranging from 5 to 10 ha. Their coffee is brought to washing stations where the small lots are added to become larger ones.

This washed coffee is a L+B selection named Las Guzmanias. Like coffees from Popayán, it comes with heavy dark berry notes that create a particular cup profile used in many ways. It is also boasts flavors of caramel, red apple, and ripe grapes along with a round body.

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LIST + BEISLER

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