

COLOMBIA



Region

Antioquia

Producer

Various farmers

Altitude

1450 - 1900 masl

Variety

Bourbon, Caturra, Casitllo, Colombia,
Typica

Harvest Period

Oct - Feb & Apr - Jun

Processing

Washed

COLOMBIA WASHED ARABICA SUPREMO ANTIOQUIA, LOS ABEDULES

Located in the very northwestern part of Colombia, the department of Antioquia is one of the largest coffee production areas in Colombia. Due to its mountainous nature with a mellow and humid climate this area has a rich heritage of coffee cultivation. Some of the finest Colombian coffees originate in this green and prosperous land.

Embedded between the Cordillera Occidental and Cordillera Central these Andean mountain ranges create unique microclimates nourished by several small rivers that curl through the valleys along the mountains. The average temperature remains steady between 17 and 23°C with balanced rainfalls providing excellent conditions for coffee production. On top of that, Antioquia's soil has a reputation of superb quality with the capacity of preserving water and allowing for additional water supply during dry periods.

Los Abedules stands for an exquisite selection of washed Arabica coffees from the mountain ranges of Antioquia. The lot was produced by several smallholder farmers in the region and is classified as Supremo EP. Supremo refers to the largest size of beans in Colombia, of screen size 17/18 and EP stands for "European Preparation". Its cup showcases the signature high-quality profile of Huila, with a round character along with vibrant and sweet flavors.

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