



## Coffee Description Portfolio

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### **Origin**

Colombia, South America

### **Region**

Popayan (the market name for Cauca region)

### **Grade**

Excelso and Supremo

### **Type**

Washed Arabica

### **Weight of Bags**

70kg

### **Altitude**

1,700 meters

### **Varietal**

Tipica and Caturra

### **Harvest / Season**

April to May and then October to December

### **Irrigation / Soil**

Volcanic origins with relatively low pH levels that retains humidity well

### **Processing Method**

Wet method (washed)

## **Cup Profile**

S53633 - Crop Year 2018 - Supremo - Bright fruity, chocolaty aroma with elements of caramel. Medium malic acidity, and good creamy body. Sweet, apricot flavours with hints of tropical fruits and some notes of berries and a clean mild cocoa powder aftertaste.

S53903 - Crop Year 2019 - Supremo - Deep dark chocolaty aroma with honey and chocolaty notes. Mild malic acidity with a bold body mouthfeel. Fruited (green apple) flavours with chocolaty notes in the aftertaste.