



Colombia Excelso EP

Finca El Guamo Micro-Lot

CHERRY COLA – CHOCOLATE – PAPAYA

LATIN AMERICA



Producer: Guillermo Libardo Ome Jimenez



Region: San Agustin, Huila



Cultivar: Caturra & San Bernardo



Processing: Fully washed



Elevation: 1700 masl



Harvest: September - December



San Agustin, Huila: coffee cherries



San Agustin, Huila



Coffees grown in the Huila region are highly sought after and grow in the mountainous terrain of the Colombian Andes. This area is split by the Magdalena River, the principal river of Colombia which takes its name from the biblical figure Mary Magdalene. Much of the San Agustin landscape is sacred, a place of pilgrimage and worship so it's no wonder that coffees grown here are complex and high quality.

The region has year-round rainfall and ambient temperatures which allow coffee to cultivate up to 1,900 meters. The high altitude creates the trademark Huila acidity and the greenhouse-like conditions contribute to the trees frequent flowering and distinct floral aromas. Processing techniques can embellish some or all flavors and this particular lot features big body and complexities of cherry cola, deep chocolate, and papaya.

Atlantic Specialty Coffee Inc
Specialty Green Coffee Importers

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