



# Colombia Huila Supremo

## COCOA – APPLE – HONEY

LATIN AMERICA



**Producer:** Cooperativa de Caficultores de Garzón



**Region:** Garzón, Huila



**Cultivar:** Typica, Caturra, Colombia



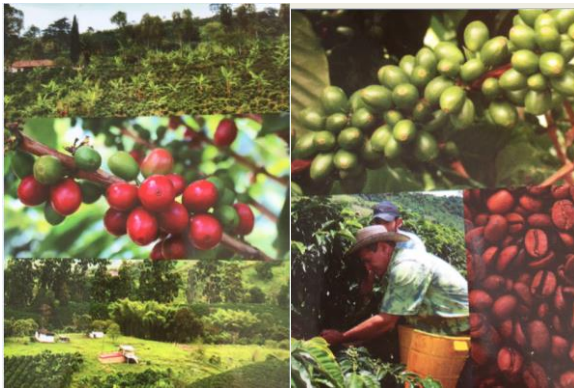
**Processing:** Washed



**Elevation:** 1300 - 1700 masl



**Harvest:** September - December



Scenes of picking and harvesting



Garzón, Huila



Traditionally Colombia has been one of the world's key coffee growing origins, and an important origin for specialty coffee. This particular lot is produced by the Garzón Coffee Growers Cooperative located in the department of Huila. The cooperative operates in the town of Garzón and has member farmers from the following Huila micro regions: Quituro, Garzón, Suaza, Tarqui, Agrado, El Pital, and Guadalupe. However, this lot is primarily from the Guadalupe micro region.

Guadalupe coffee typically has an intense fragrance, light floral acidity and a full complex flavor consisting of tropical fruits and chocolate. This lot is primarily made up of Caturra varietal, followed by Typica and Colombia. It's Supremo grade, the highest grade used to identify quality based on size in Colombia. This grade indicates that coffee beans are of the 17/18 screen size. Supremo and Excelso grades can be harvested on the same tree, but the size dictates the grade.

Atlantic Specialty Coffee Inc  
Specialty Green Coffee Importers

A member of ECOM Coffee Group  
atlanticspecialtycoffee.com