Colombia Supremo Huila

Colombia · Central Cordilleras

ALWAYS ORGANIC | A LIGHTER ROAST



FLAVOR NOTES

Floral | *Fruity* | *Spicy* | *Medium body* | *Medium acidity*

Organic Colombia Supremo Huila

ORIGIN PROFILE

Colombia

REGION
Central Cordilleras

ALTITUDE
3500 - 5000 ft

VARIETAL
Arabica

HARVEST
October-January

In the cup

This organic Colombia Supremo Huila coffee is mild and has a great balance between its body and acidity. The cup has a nice fruity-floral finish and a hint of spice.

From Central Cordilleras, Colombia

Specialty Huila coffee is grown between 3,500 and 5,000 ft elevation in the Andes mountain range. "Supremo" describes the bean size as Supremo beans are either 17 or 18 screen size (Excelso are the 14/15 screen size).

The Huila Department is separated from another well-known coffee region Popayan, by the mountain range known as the Central Cordilleras. Within the Cordilleras are a number of both active and inactive volcanoes, including one called Purace which is the region's most active. The majestic, snow capped Purace Peak which last erupted in 1950, reaches an incredible height of 15,600 ft and is a defining feature of the Popayan skyline. As the 3rd largest producer of coffee in the world, Colombia is home to a vast number of coffee growing regions.