

Colombia Nariño Aponte-Royal Reserva Honey(GP)

RNY# 43553



Royal NY Scoring

Acidity
Above Average

Body Above Average

Sweetness High









Tangerine

gerine Red A

Cherry

Caramel

Suggested Brewing



About the Farm

Most coffees from Colombia are processed using the traditional washed method. This lot, however, goes through a more complex honey process that involves leaving the bean to dry in its mucilage for 20-45 days, using the heavy, cold winds of the region to help promote an even drying process. The producers of this region, an indigenous community called the Inga, were part of the northernmost Inca empire, which colonized the south of Colombia in the late 14th century. Land here is communal, and the population is ruled by a "cabildo" or group of elders who make sure ancestral traditions are upheld. The population of this area have unfortunately been affected by earthquakes in recent years and have turned to specialty coffee to help produce income for the region.

Coffee Details

Elevation Varietals
1525 meters Caturra, Colombia

Process Harvest June

Drying Export
Patio and solar dried machine July