



Colombia  
South America

## Royal NY Scoring

Acidity  
Average

Body  
Average

Sweetness  
High



Tangerine



Red Apple



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**  
1525 meters

**Process**  
Honey

**Drying**  
Patio and solar dried machine

**Varietals**  
Caturra, Colombia

**Harvest**  
June

**Export**  
July

## Roast Profile

**Agtron Scale**

95

85

35

Medium