



Colombia Nariño Excelso-La Union (GP)

RNY# 49276



Royal NY Scoring

Acidity
High

Body
Above Average

Sweetness
High



Orange



Milk
Chocolate



Cane Sugar



Cherry

Suggested Brewing

About the Farm

La Union is a small town deep in Southern Colombia that sits at an extremely high altitude. Coffee producers in the area generally work on fairly small farms (most around 1 hectare in size) and deliver their coffee to centralized warehouses for sale. This Excelso is a regional blend from local coffee-producing families in La Union, many of whom provide smaller micro lots as well. Coffee in this lot undergoes a 14- to 16-hour fermentation process at the wet mill before being set out on parabolic beds for drying. The resulting cup profile is clean, sweet, and complex.

Coffee Details

Elevation

1800 meters

Process

Fully Washed

Drying

Patio Drying

Varietals

Caturra, Colombia, Castillo

Harvest

May

Export

December