

EA - Pitalito - Huila



This offering comes from seven producers that reside in the municipality of Pitalito, Huila:

Flor Maria Betancourt - Finca Cataluña - 1550 masl

Sebastian Dias Salamanca - Finca Cataluña - 1550 masl

Brandon Stiven Dias - Finca Cataluña - 1550 masl

Pedro Pablo Delgado - Finca Las Cejas - 1500 masl

Jairo Quiñones - Finca Nueva Zelanda - 1800 masl

Lucio Delgado - Finca Los Arboles - 1750 masl

Arsenjo Muñoz - Finca Buena Vista - 1750 masl

All coffee was harvested at full ripeness and processed traditionally as washed coffee. On average, cherries were depulped and the coffee was fermented dry for

ID# 10407

Origin	Colombia
Farm	7 producers
Variety	Caturra, Castillo
Altitude	1550 - 1800 masl
Proc. Method	Washed, E.A decaffeinated

The Cup

" Honey, peanut brittle and candied pecan."



an average duration of 20 hours, washed 4 times, then placed in a parabolic dryer for an average period of 6-7 days.

Once milled, the coffee underwent the Sugarcane E.A. decaffeination process, see diagram below!

Take advantage of a great program dedicated to bringing the highest quality, naturally processed decaf to market! Origin Select Decafs are sourced green by Café Imports prior to decaffeination, breaking from the industry norm. By doing this, we are able to provide the highest quality water and E.A. (sugar cane) processed products available. Offerings with the "Farm Select Decaf" name go one step further: We have carefully chosen microlots to be decaffeinated, in order to offer an even higher-end line of traceable options.

For many years, Colombia was the number-one world producer of washed coffees, and the second-largest producer to Brazil. In 2000, Colombia was surpassed by Vietnam, and then the rust infestation of 2008 set them back significantly. Today they are currently in the top five of coffee production with roughly 10 million bags per year. Colombian farmers and citizens alike drink a lot of coffee every day; nearly 20% of their annual production.

Colombia has over 600,000 farms, most of them farmed by small landholders with less than 5 acres nestled in the hills at roughly 1,200 to 2,000 meters above sea level.

Colombian Coffees are commonly known to be big, rich, chocolaty coffees with exceptional fragrance and often great acidity. Colombia has many diverse growing regions, so the coffee varies mildly from region to region. Tropical fruit, vanilla, caramel, and chocolate are common adjectives. More intense acidity and bigger velvety body are variations you might find going from south to north as well.

For more information on Colombia coffees, visit our [Colombia](#) origin page.

See photo for diagram on decaffeination process.

Gallery EA - Pitalito - Huila

