

InterAmerican Coffee

The Gourmet Coffee People



COLOMBIA SUPREMO LA MANUELA MANIZALES, CALDAS



TASTE CHARACTERISTICS

Rich & sweet aroma, slight fruit notes. Good medium acidity into aftertaste

VISUAL CHARACTERISTICS

Dark green color, 85% over screen 17

COFFEE TYPE

Arabica, washed, sun-dried

DESCRIPTION

Manizales city is situated in western Colombia, surrounded by the Cordillera Central Mountains. The city is connected by rail with Buenaventura, one of the ports and by aerial tramways that traverse the mountains and transport coffee to a town on the Bogotá railroad. The area is rich in commodities such as coffee, cocoa, and gold, but is also well known for its other industries that include the manufacture of textiles and distilling of liquor. Manizales was founded in 1848, after a fire in 1925; at which point it was rebuilt into a modern city. The majority of the coffee is grown on the slopes of the central mountain range under the shade of thorny bamboo & banana trees, helping to give La Manuela a distinctive character. General Manager Fernando Gomez Chica has taken care of the day to day running of the estate for the past 20 years. From picking to processing he has implemented projects to improve productivity and quality of the coffee including improved cleaning & maintenance of machinery and lessons for pickers on how to select the ripest cherries.

SPECIAL VARIETIES OR TYPES

Caturra, Typica, Bourbon, Variadad

PRODUCTION FACTS

COUNTRY

Colombia

ALTITUDE RANGE

from 1,200 to 2,000 m above sea level

REGION OF ORIGIN

Manizales, Caldas

AVERAGE ANNUAL RAINFALL

1,550 mm per year and m²

MILLING

5°06'N 75°33'W

HARVEST PERIOD

September - December; March - June (Mitaca)

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