

COUNTERROAST

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Colombia Supremo 17/18 FNC Cafe de Colombia, Tolima

The ASOBRIS producer association (or, Asociacion de Productores Agricolas Ecologicos y Pecuarios Brisas del Quebradon) reaches 25 villages in the municipality of Planadas, at the foot of the snow-peaked Nevado del Huila, the highest volcano in Colombia.

The association incorporated in 2013 and currently has 42 members. It's an excited and conscientious group of producers who came together with the goal of finding new markets for their coffees and creating strategic alliances to improve social conditions for their members and communities. Further, they strive to increase their productivity and competitiveness through good agricultural practices and to implement and develop projects with sustainable approaches.

Association members cultivate Caturra, Colombia, Típica and Castillo between 1,500-1,800 masl. For this Excelso EP, after the harvest, cherries are pulped in a machine pulper and fermented for 18 to 24 hours. Then, beans are washed, wet milled and dried on patios for approximately 15 days. Finally, the beans are dried for a short time in a mechanical dryer, to ensure consistency.

Cupping Notes

Citrus, caramel and milk chocolate; bright acidity, creamy body.

Profile

Region	Tolima, Planadas
Growing Altitude	1500-1800 m.a.s.l.
Arabica Variety	Caturra, Colombia, Castilla, Tipica
Harvest Period	April-May
Milling Process	Washed, Patio Dried & In Dryers
Flavour	Citrus, Guava, Vanilla
Body	Rich
Acidity	Winey



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