

COUNTERROAST

B ☉ R N 2 0 1 5

Colombia Excelso Mountain Water Process Decaf

The Mountain Water Process is a method of indirect decaffeination. All of our MWP decafs come from Descamex. View the flow chart for a brief overview of the process.



This particular type is Excelso; this term is a coffee grading term in Colombia. Excelso coffee beans are large, but slightly smaller than Supremo coffee beans. Excelso coffee beans are a screen size of 15-16. Colombian coffee is graded before shipment according to bean size. It is possible that Supremo and Excelso coffee beans are harvested from the same tree, but they are sorted by its size. The greatest volume of exported coffee is Excelso. These beans include good-to-large flat beans and some peaberries.

Antioquia/Medellin is one of the larger coffee growing areas in Colombia. This region produces the majority of Colombian coffee that is categorized by bean size grade (eg Excelso). Medellin's have a medium body and are typically not as fruity/winey as coffees from other Colombian regions. The cup is well balanced and can be enjoyed at any time of day!

EP (European Preparation) specifies that the raw beans are all hand sorted to remove any defective beans and foreign material.

Cupping Notes

Walnut, sweet, peach notes, cocoa, soft cranberry acidity, medium body, balanced.

Profile

Region	<i>Antioquia/Medellin</i>
Growing Altitude	<i>1100 – 1500 m.a.s.l.</i>
Arabica Variety	<i>Bourbon, Typica</i>
Harvest Period	<i>October – December</i>
Milling Process	<i>Washed, Sun-Dried</i>
Aroma	<i>Cocoa</i>
Flavor	<i>Nutty</i>
Body	<i>Medium</i>
Acidity	<i>Cranberry like</i>

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