COLOMBIA
TOLIMA RESERVE

FARMING PROFILE

Process:	Washed and sun-dried on flat roof tops and protected with green house type structures.
Varietals:	Typica, Castillo, Caturra
Altitude:	1400 - 2150 masl
Region:	Tolima, Andean Region
Producer:	167 farmers from the association ASOPEP and 66 Coffee families from ASCISP
Harvest Period:	September to November 2024

GREEN COFFEE INFORMATION

Quality Category:	Pro Series
Grade:	Excelso
Screen Size Spread:	Spread: Screen 14: 3%; Screen 15: 9%; Screen 16: 26%; Screen 17: 34%; Screen 18: 28%
Packaging:	Grain Pro

Q-GRADING

Licensed Q-Grader:	Mike Mac Donald
SCA score on arrival:	83.50

Cup profile commentary: Probably better suited as a single origin but could be your secret weapon in a well crafted blend.
Stoned fruit and toffee aromas with a honey-like sweetness and stoned fruit notes in the cup. Probably better suited as a single origin but could be your secret weapon in a well crafted blend.

Tolima is a region with a unique, conflict-ridden history. The Armed Forces of Colombia (FARC) occupied the region until about a decade ago. The conflict in Colombia, including the presence and actions of the Armed Forces in the Tolima region, was ongoing for decades. Within that period , coffee activity was dramatically subdued. After two peace agreements—the first one led by indigenous groups and farmers, and the second one helped by the Colombian government, coffee growers and their families were finally able to return to the region and start cultivating coffee again. Since then, producers in Tolima have worked hard with a deep focus on quality and innovation, looking for ways to uplift and improve the lives of the community. Because the armed forces occupied the area for so long, much of Tolima's coffee-growing land is virtually untouched, and its soil is free of agrochemicals.

100% recycled paper

Colombia Tolima Washed 1065 03062025 Arrival - Mike Mac Donald

Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	Total Score
7,75	7,50	7,75	7,75	10	10	7,50	83,50
Dry		Intensity	Level	1 2 3 4 5	1 2 3 4 5		Defects
Break	Aftertaste 7,50			Balance 7,75	Sweetness 10 1 2 3 4 5	0 - + Taint Fault	0 Final Score 83,50

Stoned fruit, toffee // Honey, peach, plum, tangy berry acidity, smooth.

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