



COLOMBIA HUILA SUPREMO



FARMING PROFILE

Process:	Washed and sun-dried on flat roof tops and protected with green house type structures
Varietals:	Colombia, Castillo, Caturra, Tabi, Typica
Altitude:	1200 - 1800 masl
Region:	Huila, South-Western Colombia
Producer:	Various small holder producers
Harvest Period:	September to November 2024

GREEN COFFEE INFORMATION

Quality Category:	Pro Series
Grade:	Supremo
Screen Size Spread:	Screen 16: 2.5%; Screen 17: 4.5%; Screen 18: 41% Screen 19: 42% Screen 20: 10%
Packaging:	Grain Pro

Q-GRADING

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

Cup profile commentary: Blackberry, apple and raw honey, complemented by a syrupy mouthfeel. An excellent choice for a single origin espresso, or perhaps a 20-30% component in a delicious and highly likeable espresso blend.

Huila is surrounded by the Central and Eastern ranges of the Andes, a mountain range that was formed as a result of tectonic movements around 25 million years ago. This positioning provides great climate variability and highly rich nitrogen-laden volcanic soil. Even though it's been 4,000 years, the soil resulting from the last major eruption of the Nevada del Tolima Volcano in the Andes, is still considered "young soil," filled with nutrients that are no longer found at the same levels in old soil. There is a long list of elements found in volcanic soil like this that are fading or absent in other soil types, such as high levels of potassium and nitrogen. Also present is something called "Boron," which arrived from the extremities of outer space a long time ago, and is important to cell walls, the creation of enzymes, and the production of flowers and fruit, meaning that Boron contributes greatly to yield.

Huila is dominated by smallholder producers: the average farm size of which is just around 1.5 hectares.

Most of the farmers in the south of Huila grow their coffee under some level of shade cover which encourages ecosystem biodiversity and slower cherry maturation rate. This typically results in higher complexity levels and higher degrees of sweetness in the cup. Farmers of Huila often intercrop their coffee trees among grapefruit and kiwi trees, as well as typical flowers of the region.



Colombia Huila Supremo Washed S038898-2 10062025 - Mike Mac Donald

Aroma 7,50	Flavor 8,00	Acidity 7,50	Body 7,50	Uniformity 10	Clean Cup 10	Overall 7,75	Total Score 83,50
Dry Break	Aftertaste 7,50	Intensity	Level	1 2 3 4 5	1 2 3 4 5	0	Defects 0
				Balance 7,75	Sweetness 10	- +	Final Score 83,50
					1 2 3 4 5	Taint Fault	

Dark berries, Floral // Blackberry, apple, sweet apple acidity, raw honey, syrupy.