COLOMBIA
EL BUHO SUGAR CANE DECAF

FARMING PROFILE

Process:	Washed and sun-dried on flat roof tops and protected with green house type structures. After milling, the coffee undergoes Sugar Cane (Ethyl Acetate) Decaffeination
Varietals:	Castillo , Caturra, Colombia
Altitude:	1500 - 2070 masl
Region:	Huila and Tolima
Producer:	Various smallholder producers from Huila and Tolima
Harvest Period:	September to November 2024

GREEN COFFEE INFORMATION

Quality Category:	Pro Series
Grade:	Excelso
Screen Size Spread:	Spread: Screen 14: 5%; Screen 15: 9%; Screen 16: 18%; Screen 17: 28%; Screen 18: 40%
Packaging:	Grain Pro

Q-GRADING

Licensed Q-Grader:	Mike Mac Donald
SCA score on arrival:	82.25

Cup profile commentary: We typically prefer sugar cane profile decafs as it tends to have a richer, sweeter and more complex profile. Vanilla sponge cake and prune notes with juicy grapes and pear in the cup.

This lot is comprised of producers from the department of Huila and Tolima.

The department of Huila is renowned for the quality of its coffee and distinctive cup profile. It's quickly becoming the largest coffee producing region in Colombia. With many smallholders dotted throughout the region, these producers rely on cooperatives to assist with processing and accessing markets. The department of Tolima has for many years been the centre of FARC Guerilla activity and is a strategic region for Colombia's ongoing civil war. Access is difficult across much of the department and producers growing in the region are often small scale.

About the Decaf process:
Green beans are first steamed in a low pressure chamber, removing the silverskin and preparing the beans for optimal caffeine extraction. Then, they're submerged in spring water until saturated, then sent to extractors where they contact ethyl acetate, derived from sugar cane fermentation for 8 hours. Ethyl acetate acts as the solvent for caffeine extraction. The decaffeinated coffee is then dried to restore its original moisture content. This natural and gentle process preserves much of the original flavour, creating a clean, sweet, and balanced decaf coffee that maintains the coffee's acidity and sweetness.

Colombia El Buho Sugar Cane Decaf Washed Arrival - S038855-1 10062025 - Mike Mac Donald

Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	Total Score
7,50	7,50	7,25	7,50	10	10	7,50	82,25
Dry		Intensity	Level	1 2 3 4 5	1 2 3 4 5		Defects
Break	Aftertaste 7,50			Balance 7,50	Sweetness 10 1 2 3 4 5	0 - + Taint Fault	0 Final Score 82,25

Hazelnut, Prune // Vanilla sponge cake, juicy, grapes, pear. Mild apple acidity.