



COLOMBIA CALDAS



FARMING PROFILE

Process:	Washed and sun-dried on flat roof tops and protected with green house type structures.
Varietals:	Castillo, Caturra, Colombia
Altitude:	1300 to 1950 masl
Region:	Caldas
Producer:	Various smallholder producers around Caldas with an average of a 1.9 hectare farm size.
Harvest Period:	March to June 2023

GREEN COFFEE INFORMATION

Quality Category:	Pro Series
Grade:	Supremo
Screen Size Spread:	Screen 20: 22%/ Screen 19: 51%/ Screen 18: 25%/ Screen 17: 2%
Packaging:	Grain Pro

Q-GRADING

Licensed Q-Grader: Mike Mac Donald
SCA score on arrival sample: 82.75

Cup profile commentary

Sweet with red apple and cherry notes up front, with a slightly fizzy like acidity which seems to improve the balance substantially. Improved further by a slightly buttery mouthfeel. Would make for a superb single origin espresso and will certainly become a defining component for many blend ideas.

Parts of Caldas are located in Eje Cafetero, the Colombian Coffee Growing Axis. Eje Cafetero was the first major coffee producing region in Colombia. For many years, the region held the distinction of being the most well-known and highly-sought-after Colombian coffee region. Tropical rainforest conditions, volcanic soil and a wealth of rivers and streams in Eje Cafetero make the area ideal for coffee growing.

Today, producers in Caldas are increasingly focused on high-quality coffee production. These producers have become common and well-known enough to earn an affectionate colloquial name in the region. They're called Juiciosos (literally: sensible/wise), which in this case means hard working and attentive to detail. In addition to finding ways to perfect existing processing methods, Juiciosos are continually experimenting with new processing techniques and varieties of coffee.



Colombia Caldas Supremo Washed 03112023 - Mike Mac Donald

Aroma 7,50	Flavor 7,50	Acidity 7,75	Body 7,50	Uniformity 7,50	Clean Cup 10	Overall 7,50	Total Score 82,75
Dry ●		Intensity ●	Level ●	1 2 3 4 5	1 2 3 4 5		Defects 0
Break ●	Aftertaste 7,25			Balance 7,75	Sweetness 10	0	Final Score 82,75
				1 2 3 4 5	1 2 3 4 5	- + Taint Fault	

Dark Berries, Cherry // Red Apple, Cherry, Effervescent, Buttery, Malic / Phosphoric Acidity