



COLOMBIA BENGALA HONEY EP

Notes: SWEET, FLORAL, MEDIUM CITRIC ACIDITY, CREAMY, STONE FRUIT, CACAO

ORIGIN INFORMATION

Grower: Finca BENGALA | Sebastian Muñoz
Varietal: Castillo
Region: Chinchina, Caldas, Colombia
Harvest: November - May
Altitude: 1,300 – 1,650 meters
Soil: Sandy Loam
Process: Fully washed and sun dried.
Certifications: Conventional

BACKGROUND DETAILS

In Colombia, the majority of coffee is grown, harvested, and processed on small, family-owned farms. These producers carefully design their own farm management and post-harvest methods to suit their unique environments. To access international markets and achieve fair, sustainable pricing, however, strong commercial partnerships are essential.

A perfect example is Sebastián Muñoz, a producer discovered by Mónica from EPA Balvara, our logistics partner in Colombia. Through these relationships, exceptional coffees are identified, supported, and brought to market with full transparency.

Today we present too you a new process, HONEY, Sebastian give us his latest work.

To strengthen this small-farm production model, we work closely with producers such as Finca Bengala, building long-term partnerships based on quality and consistency. Our established relationship with Sebastián includes offerings like El Poema, an anaerobic natural process that highlights both innovation and terroir. Each with distinct harvest periods, allowing for a reliable, year-round supply of fresh Colombian coffee with consistent quality and character.