



COLOMBIA TAMARA - CASANARE GRAINPRO

Notes: CHOCOLATE, GREEN GRAPES, CARAMEL, FRUITY.

ORIGIN INFORMATION

Grower: Smallholder coffee producers from CASANARE
Variety: Castillo.
Region: Casanare, Colombia
Harvest: October- January
Altitude: 1,200 meters
Soil: Volcanic loam
Process: Fully washed and dried in the sun
Certifications: Conventional

BACKGROUND DETAILS

The city of Tamara and the province of Casanare carry a gravity that goes beyond geography—a place where history gallops alongside memory, and every horizon seems to whisper stories of courage and belonging.

Casanare is not merely a region; it is a proving ground of spirit. From these vast plains emerged the legendary Lanceros—horsemen as precise as they were fearless, wielding spears with breathtaking skill as they surged across the savanna. They were not just participants in Colombia's fight for independence; they were its decisive force. In the final, thunderous clash against Spanish rule, it was the Lanceros who launched the charge that shattered the last resistance and sealed the nation's freedom. August 7th, 1810, is remembered as a turning point—but in Casanare, it feels like an echo that never quite



fades. Even today, their legacy rides on, honoured by an elite police force that bears their name, a symbol of bravery carried into the present.

And yet, beyond the sweep of history, Tamara holds something far more personal. It is the birthplace of the man who would become my second father. Because of him, this land is not distant or abstract, but familiar, almost intimate, like a story I somehow inherited. When I think of Tamara, I don't just see landscapes; I feel a connection. In this corner of Colombia, the past doesn't sit quietly—it lives. It moves through the wind brushing the plains, through the imagined rhythm of hooves, through generations who continue to draw strength from the same *ض*.

For all its history, Tamara has long stood apart—geographically isolated from the country's main corridors, shaped by distance and resilience. And perhaps it is that very isolation that has preserved its character. The same fierce spirit that once defined Lanceros now lives on in its coffee growers. They are independent, meticulous, and proud farmers who continue to carve out their place in the coffee world with determination and care.

Here, coffee is not mass-produced; it is crafted. Small producers harvest each cherry by hand, process it on their own micro-wet mills, and dry it carefully—often on raised beds inside solar dryers that shield the beans from unpredictable rains. Every step is deliberate. Every decision matters.

Though their cooperative is small, their standards are anything but. With strict protocols and a shared commitment to excellence, they consistently produce coffees that reflect both their environment and their ethos: resilient, vibrant, and full of character.

Last year, we made the journey to Tamara. And like the stories that surround it, the experience stayed with me, distinct, powerful, and impossible to forget.

We are proud to share this coffee with you. It is more than a cup—it is a piece of Casanare's enduring spirit.