



COLOMBIA HUILA MILAGROS GESHA GRAINPRO

Notes: PAPAYA, BERRY, FLORAL, CINNAMON

ORIGIN INFORMATION

Grower	15 producers organized around Terra Coffee SAS
Variety	Gesha
Region	Pitalito, Huila, Colombia
Harvest	June - August October – December
Altitude	1600-1800 masl
Soil	Clay minerals
Process	Fully washed and dried inside solar dryers that provide protection from the rain
Certifications	

BACKGROUND DETAILS

Ever stop to think about all the variables that factor into creating a distinct, complex, clean and consistent community blend? The variables from terroir to processing and everything in between are mind boggling. And what about the human factors from farm management all the way through to brewing. But if you think about it, the backbone of Colombian offerings are regional blends cultivated in many parts on small family-owned farms. It's hard to pinpoint why some regional blends rise to the top each year but this is exactly the business of Terra Coffee SAS, which works directly with small groups of farmers in Huila who produce outstanding coffee. This traceable washed processed community blend of the Gesha variety with a vibrant regional profile comes from 15 producers with small farms in the municipality of Pitalito within the department of Huila. Each producer has their own micro-mill where they carefully harvest cherries, depulp,

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ferment, wash, and gently dry the parchment on raised beds. Imagine the harmony between these producers in farm management and post-harvest practices to achieve a clean and consistent blend. This is where Terra Coffee SAS steps in with harvesting strategies and cupping expertise. Then Mastercol adds crucial logistical support for things like warehousing and milling so this lot can reach the international market.