



## **COLOMBIA BENGALA EXCELSO EP**

Notes: CARAMEL, STONE FRUIT, PLUM, 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.

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. This coffee is graded as Colombian Excelso, referring to beans that screen above 14/64 of an inch. Excelso lots are typically traceable by region, each with distinct harvest periods, allowing for a reliable, year-round supply of fresh Colombian coffee with consistent quality and character.