



COLOMBIA EXOTIC TOLEDO

Notes: DARK CHOCOLATE, NUTS, CAMEL, PANELA

ORIGIN INFORMATION

Grower: Smallholder coffee producers from South Norte Santander
Variety: Caturra, Castillo, and Colombia
Region: Norte Santander, Colombia
Harvest: October- January
Altitude: 1.350 – 1,800 meters
Soil: Volcanic loam
Process: Fully washed and dried in the sun
Certifications: Conventional

BACKGROUND DETAILS

Colombia Norte Santander Province is one of the most mountainous of the country, with several national Parks and reserves. Proud of its native heritage and Colonial history. The traditional coffee plantation sourced are focused on semi-shade grown cultivation.

North Santander is the birthplace of coffee in Colombia. At different levels of its mountainous zone, Toledo coffee have been carefully cultivated, sprinkled by rain and protected by leafy trees that makes this exotic coffee, one of the highest regarded by consumers and connoisseurs.

The small coffee producers pick and process their coffee at their own micro-wet mills and then dry their own coffee, typically on elevated tables inside solar dryers that provide protection from the rain.