



## **COLOMBIA PEABERRY. GRAINPRO**

Notes: Sweet, medium to low acidity, floral notes.

### **ORIGIN INFORMATION**

Grower: Small farmers from Western Caldas and Risaralda Prov.  
Variety: 60% Castillo, 30% Colombia, 10% Caturra  
Region: Caldas & Risaralda Provinces  
Harvest: April - June  
Altitude: 1,500 – 1,700 meters  
Soil: Volcanic  
Process: Washed and sundry on patios  
Certifications: Conventional

### **BACKGROUND DETAILS**

Our Colombia Peaberry is carefully selected at the Mill in Manizalez from micro-lots.

Caldas and Risaralda departments are a climatically and geographically diverse privileged regions. Located in the volcanic area of the Central main range (Cordillera) of Colombia between the two main rivers of Colombia.

The coffee from this region have a special aroma and flavor which is consistent and balanced. Is the product of the work of a group of small farmers which are proud to give the world and unforgettable coffee.