



## COLOMBIA ORGANIC NARIÑO ALIANZA

Notes: BLUEBERRY, RASPBERRY, MELON, CUSTARD, MACADAMIA NUT.

### ORIGIN INFORMATION

Grower: 200 producers organized around Comercializadora Alianza Café  
Variety: Colombia, Caturra, and Typica  
Region: Buesaco, Nariño, Colombia  
Harvest: May - August | June - September  
Altitude: 2030 - 2050 masl  
Soil: Clay minerals  
Process: Fully washed and dried on patios and elevated tables inside solar dryers that provide protection from the rain  
Certifications: Organic

### BACKGROUND DETAILS

Buesaco, in the department of Nariño, has been racking up accolades with multiple top finishes in Colombia's Cup of Excellence auctions over the last few years. Some credit is owed to the volcanos (Doña Juana in the north and Galeras in the south), which are responsible for many of the rich mineral traits found in the soil composition. Nariño's proximity to the equator means intense exposure to the sun (relatively constant and powerful year-round), which influences the cherry maturation rate. Buesaco, in particular, has an interesting micro-climate wherein warm air rises from deep canyons at night and acts like a protective blanket for the coffee



plants. As a result of these combined attributes, coffee plants passively absorb the sun's energy during the day and then come alive at night when the conditions are less harsh. This translates into concentrated flowering and long cherry maturation periods. All of these factors can produce exceptional coffee but there is a human factor that cannot be overlooked. This lot represents a classic Buesaco profile traceable to small farms in the region. Farms are just a few acres in size, which is small enough for the producer to carefully handle all of the post-harvest processing on their own farms.