



COLOMBIA ORGANIC TOLIMA GRANDE ECOTAC

Notes: ALMONDS, BERRIES, PURPLE GRAPE, JUICY, CHOCOLATE

ORIGIN INFORMATION

Grower	Producers from Tolima
Variety	Caturra, Castillo, Colombia, and Typica
Region	Tolima, Colombia
Harvest	April-August December-February
Altitude	1,400 – 2,000 masl
Soil	Clay minerals
Process	Fully washed and dried in the sun.
Certifications	Organic

BACKGROUND DETAILS

For many years Tolima has remained hidden in plain sight between other well-known coffee growing regions because of the armed conflict and coca leaf production isolated small coffee producers and exposed them to high rates of violence. As conflict has subsided in recent years, locally organized associations have taken the lead in creating market access for their coffee. Their impeccable farm management and post-harvest practices culminate into a clean and consistent blend. But there are also just enough differences from farm to farm to create a rich complexity of flavors. An export company provides crucial logistical support for things like warehousing and milling coffee for export to the international market, which provides better income for everyone to reinvest in their farms and strengthen their families' livelihoods.