



Colombia – Chiva

This terroir coffee comes from the micro region of Bruselas in Huila. It is the result of work undertaken by several farmers, who produce less than 10 bags of coffee each. They take these bags to a washing station in Acevedo. The Banexport team handles coffee exports and helps the producers. Agronomists also journey to the farms to meet them and to help them receive training, improve quality and develop over the long term.

This is a fully-washed coffee processed at a traditional beneficio. The Castillo and Colombia varieties are harvested every 22 days, the Caturra every 15. The cherries are de-pulped the very day they are picked. The coffee is washed three to four times in total, and fermentation lasts between 18 and 20 hours. It is dried in greenhouses.

Incredible coffees can be found throughout Colombia, but the Huila region and the Pitalito terroir are particularly remarkable in terms of quality and quantity.



FRUKTIGHET



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Farm:	Multiple farms.	Varietal:	Arabica, caturra, colombia.
Region:	Bruselas, Huila.	Process:	Fully washed.
Altitude:	1530 - 1750masl.	Drying:	Under greenhouses 10-15 days.
Producer:	Acevedo Washing station.	Flavour:	Strawberry, ananas and lemon.



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