

COFFEE RELEASE OVERVIEW

Huila, Colombia Single Origin · Grower Series

Castillo & Colombia Varietals · 1,200–1,800 MASL · Washed Process



FLAVOR PROFILE

Milk Chocolate · Roasted Almond · Mild Citrus

01 THE REGION

LOCATION

SW Colombia

ELEVATION

1,200–1,800m

DESIGNATION

D.O. 2013

Huila is Colombia's largest coffee-producing department, responsible for nearly one-fifth of the nation's output. Nestled between the Central and Eastern Andes, the region's microclimates and volcanic terrain create ideal conditions for specialty coffee.

The nitrogen-rich soils of Nevado del Huila contribute distinctive mineral complexity. In 2013, Huila received Denomination of Origin status, recognizing its unique terroir: bright acidity, medium body, and aromatic profiles with sweet, fruity, caramel notes.

Production is dominated by smallholder family farms averaging 1.5 hectares. These producers maintain their own wet mills, enabling careful quality control. Castillo and Colombia varietals combine cup quality with natural disease resistance.



Huila's Andean highlands

02 TASTING NOTES



PRIMARY

Milk Chocolate

Cocoa, caramel undertones

SECONDARY

Roasted Almond

Warm, toasted sweetness

TERTIARY

Mild Citrus

Bright acidity lift

BODY

Medium

ACIDITY

Bright

FINISH

Clean

THE GROWER SERIES

Celebrating regional coffees from trusted smallholder communities. Sourced through direct regional partnerships.

BREW REFERENCE

1:16 · 195–200°F

AVAILABLE FORMAT

10 oz Whole Bean