

## **COL-SPIRIT**

	Price List - January 2021 (Harvest-2020)> SILVER COFFEES 70kg. All washed coffees score 84+										
CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER
3/0837/04669	RFA COMMUNITY COFFEE	Very sweet coffee with honey like notes. Milk chocolate and medium acidity.	washed	84.75	16+	70kg	38	€ 6.00	€ 5.70	€ 5.50	now
3/837/00003	Castillo (Insula) Quindio	Milk chocolate, vanilla, black berry, floral, medium acidity, medium body, high sweetness.	washed	85	15/16	70kg	1	€ 6.70	€ 6.20	€ 5.90	now
3/1964/00003	Women Association (El Trebol) Santander	Toffee, chocolate, and citric taste. Medium body and pleasant citric acidity.	washed	84.75	15/16	70kg	25	€ 6.20	€ 6.00	€ 5.80	now
3/1964/00001	DECAF - La Cristalina Quindio	natural decaffeination process with sugar cane. Super sweet coffee with notes of black berries and sugar cane, low acidity and medium body.	washed	85	15/16	70kg	56	€ 6.80	€ 6.50	€ 6.30	now
3/837/00043	Organic Castillo (Blend) Tolima	Soft citric notes, high sweetness (like sugarcane), floral, tropical fruit notes. Medium/high acidity	Washed	86	15/16	70kg	30	€ 6.80	€ 6.70	€ 6.30	now

All the Silver Line coffees are available in big volumes by special request. We have more than 30 single farms as allies in Colombia plus 3 associations. So, if there is a special requirement you have, please let us know.



## **COL-SPIRIT**

# Price List - January 2021 (Harvest 2020) ---> GOLD COFFEES 35kg. Score 86+

CODE	Variety + Farm	Cup Information	Preparation	Score	Screen	Bag Size	Amount (Bags)	1-4	4 Bags	5-9 Bags	>= 1	.0 Bags	Arrival GER
3/837/00143	Red Bourbon (Manantiales) Valle del Cauca	Berries, dry nuts, and plums paired with fruity acidity and sugarcane sweetness. Full and silky body.	washed	86	16	35kg	0	€	9.00	€ 8.90	€	8.70	mid of March 2021
3/837/00021	Caturra (La Paloma) Quindio	Caramel and tropical fruit aromas. Creamy body with medium acidity. Vanilla and sugar cane notes, with a hint of peach and stone fruit.	Honey	86.5	15/16	35kg	1	€	9.00	€ 8.80	€	8.50	mid of March 2021
3/837/00121	Caturra (La Peña) Nariño	Dark chocolate, cinnamon, mandarin, lactic acidity. Sweet and juicy coffee.	Honey	86.5	15/16	35kg	6	€	9.35	€ 9.20	€	9.00	now
3/837/00122	Pink Bourbon (San Pedro) Nariño	Caramel, green fruits, malic acidity, silky body with floral aromas.	washed	87.5	16	35kg	12	€	12.50	€ 12.25	€	12.00	now
3/837/00118	Castillo (Villa Esperanza) Tolima	Cherry, stone fruit, almond, caramel, strawberry. Bright acidity and medium body	natural	87.5	15/16	35kg	30	€	9.50	€ 9.30	€	9.00	now
3/837/00006	Castillo Anaerobic Honey (La Cristalina) Quindío	Berries, plums paired with fruity acidity and sugarcane sweetness. Intense and silky body.	Honey (86hr fermenta.)	87.5	15/16	20kg	2	€	10.30	€ 10.00			now
3/837/00089	MARACUYA Natural Colombia (ORGANIC) Tolima	Floral and sweet aroma, with note to black pepper and maracuya. Mandarin acidity.	Natural	87.75	15/16	35kg	9	€	9.80	€ 9.50	€	9.00	now

We can process any of our Silver line coffees with specific characteristics to achieve a Gold line coffee.



### **COL-SPIRIT**

### Price List - January 2021 (Harvest 2020) ---> PLATINUM COFFEES 35kg and 24kg. Score 88+ Variety Amount Arrival **Bag Size** 1-4 Bags 5-9 Bags >= 10 Bags CODE **Cup Information** Preparation Score Screen GER + Farm (Bags) Tipica Yellow fruit, maracuya, sugar cane, almond 3/837/00010 taste. Clean and smooth coffee 88.5 15/16 35kg 19 € 15.25 € 15.00 € 14.85 (San Juan) washed now Tolima Cape gooseberry acidity TABI Vanilla, raspberry, mandarin citrus, 3/1964/00011 (La Leona) Natural 88 15/16 35kg 10 € 13.45 € 13.10 € 12.85 now caramel sweetness. Rose wine notes Quindio Caturron Floral and sweetness aroma, with notes to 3/837/00009 (La Floresta) back pepper and maracuya. Mandarine Washed 88 15/16 35kg 8 € 16.00 € 15.50 now Huila acidity Castillo Natural Cherry, stone fruit, almond, caramel, 3/1964/00005 (Puerto Alegre) strawberry. Bright acidity and medium Natural 88.25 15/16 35 kg 12 € 10.20 € 9.80 € 9.60 now Pijao body Very fruity with notes of cranberry, cherry, Castillo blueberry, peach, and dried plum. Sweet (La Cristalina) 88.5 15/16 € 3/1964/00004 Natural 35kg 19 9.65 € 9.50 € 9.35 now notes like panela, smooth coffee with full Quindio bodv. Gesha Natural Floral, lemongrass, jasmine honeysuckle Mid of 3/837/00098 (La Estrella CS) aroma, with peach, prune and dry fruit, Natural (64hrs) 88.75 16 24kg 0 €. 22.50 March cranberry notes. Citrus acidity. Quindio 2021 Pink Bourbon Notes of strawberry, papaya, rose, and a Natural 3/1964/00012 Malbec-like body. Cherry aromas and nice Carbonic 89 (Casa Negra) 16 35kg 10 € 16.50 € 16.15 € 15.85 now Quindio citrus acidity. Silky medium body Maceration Pink Bourbon Red berries, sugar cane, mandarin and dry 3/837/00017 (Villa Flor) fruits. Round body, bright acidity, and high 89 16 35kg 20 € 15.00 € 14.50 € 14.00 Honey now Tolima sweetness. Very fruity and sweet, no herbal notes. Recommended as single, no mixing with € CASCARA - Vaiety: Java Natural 88 N/A 10kg 10 12.50 € 10.50 now

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juices necessary.





# SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE MONTEVERDE COFFEE FARM DIAMOND COFFEES, ALL COFFEES ARE COMPETITION COFFEES (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)

CODE	Variety + Origin	Cup Information	Preparation	SCAA	Box Size/ Bag size	Amount (Boxes/Bags)	1-4 Box/Bag	5-10 Box/Bag	Availability
13/837/000	Geisha Moneteverde (Tolima)	60 hrs of fermentation. Cup Profile: Grape, stone fruit, pear and passion fruit notes. With a nice lime acidity. Lavender and floral aromas. In general a rounded and delicate cup.	washed	90	24KG	2	€ 51.00	€ 48.00	Now
1 ' '	Gesha Natural Monteverde (Tolima)	100 hrs of fermentation. Cup profile: Berry, cacao nibs and tamarind notes, red grape and lime acidity and honey with lavender aromas. In general very complex cup.	Natural	89+	24KG	3	€ 57.00	€ 54.00	Now
1 ' '	<b>Gesha Natural</b> Monteverde (Tolima)	60 hrs of fermentation. Cup profile: Green apple, cranberry, green grape flavors. Citrus accidity and lemongrass aroma. In general a clean and rounded cup	Natural	91.75	24KG	3	€ 57.00	€ 54.00	Now
-, ,	<b>Gesha Natural</b> Monteverde (Tolima)	50 hrs of Fermentation. Cup Profile: Grape with little hints of green grape, stone fruit, peach and fruity notes. Grapefruit acidity and lemongrass with lavender aromas. In general a medium complex cup.	Natural	90.5	24KG	3	€ 57.00	€ 54.00	Now
1 ' '	Gesha Natural Monteverde (Tolima)	48 hrs of fermentarion. Cup Profile: Tamarind, apricot and tropical fruit flavors, mandarin acidity and floral and lemongrass aromas. In general a complex and structured cup.	Honey	91.25	24KG	3	€ 54.00	€ 51.00	Now
-, ,	Wush Wush Monteverde (Tolima)	80 hrs of fermentation. Cup profile: Mapel syrup sweetness with tropical fruits and cacao nibs notes. Melon and lime acidity with cedar aromas. In general a balanced and smooth cup.	Green Natural	90	24KG	1	€ 57.00	€ 54.00	Now
l ' '	Wush Wush Monteverde (Tolima)	100 hrs of fermentation. In general a very complex cup profile with intense flavors, it has berryes, blueberry, and plum notes, combined with passion fruit acidity and clove and spicy aromas.	Yellow Natural	92.25	24KG	2	€ 57.00	€ 54.00	Now
1 ' '	Wush Wush Monteverde (Tolima)	120 hrs of fermentation. Super intense coffee, clean and structure. It has black currant, fig, black cherry and cacao nibs flavors. Plum and peach acidity with clove and nutmeg aromas.	Red Natural	93	24KG	2	€ 57.00	€ 54.00	Now

NOTE: Exclusive coffees from Monteverde farms. Col-Spirit is the Europe authorized supplier. For more info send them or send us a message.





# SPECIAL VARIETALS & SPOT COFFEE/ NEW COFFEE FOR EUROPE INMACULADA COFFEE FARM DIAMOND COFFEES, ALL COFFEES ARE COMPETITION COFFEES (PRICES PER KG IN 12 KG VACUUM PACKAGE - 2 PACKAGES)

CODE	Variety + Origin	Cup Information	Preparation SCAA		Box Size	Amount (Boxes/Bags)	1-9 Box/Bag	10-20 Box/Bag	Availability
0090 Bloom	Gesha Natural (Valle del cauca/ Inmaculada coffees)	Lemongrass, jazmin, honey, citronella, blackberries, creamy body and medium acidity	Natural	86	24 KG	4	€ 22.00	€ 20.00	Now
Family	Malle del cauca/	Lemongrass, oranges, coffee flower, honey, citronella, blackberry. Floral aftertaste and medium acidity	Natural	88	24 KG	3	€ 40.00	€ 38.00	Now
0092	Gesha Natural (Valle del cauca/ Inmaculada coffees)	Night jasmine, tropical fruits, lemongrass, cocoa, watermelon, toffee, blueberries, cherries. Silky body and fruity acidity.	Natural	90+	24 KG	1	€ 70.00	€ 68.00	Now
0099	Sudan Rume Natural (Valle del cauca/ Inmaculada coffees)	Red apple, raw sugar, cocoa, cherries, blackberries, blueberries. Creamy body, frutal acidity and fruity aftertaste.	Natural	86	24 KG	1	€ 22.00	€ 20.00	Now
0096 Family	Sudan Rume Natural	Orange, green apple, peach, cocoa, blueberries, toffee, green tea. Silky body, fruity acidity and sweet aftertaste.	Natural	88	24 KG	1	€ 40.00	€ 38.00	Now
0116	IIValle del cauca/	Red apple, raw sugar, cocoa, cherries, blackberries, blueberries. Creamy body, frutal acidity and fruity aftertaste.	Natural	86	24 KG	3	€ 22.00	€ 20.00	Now
0097 Bold	Laurina Natural	Hazelnut, blackberries, honey, citric, chocolate, floral. Creamy body, medium acidity and floral aftertaste.	Natural	86	24 KG	1	€ 38.00	€ 36.00	Now

NOTES: Exclusive coffees from Inmaculada coffee farms, if you want to have more info on any of their coffees please send them or send us a message. We will be happy to help. They also have the super rare coffee called Eugenioides.

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		Price List - Harvest 2020	other origin	ı>60/ 69	kg Gra	ninPro +	Sisal					
Origin	Variety + Farm	Cup Information	Preparation	Quality Cert.	Screen	Bag Size	Amount (Bags)	1-4 Ba	gs	5-9 Bags	>= 10 Bags	Arrival GER
Microlot Brasil	Yellow Catuai Sitio da Torre	Medium and velvety body with medium citric acidity.  Aroma notes: caramel, orange, lemon. Flavor notes: caramel, chocolate, citric fruits. Long, elegant fruity aftertaste with persistent orange	Natural	Mantiqueira de Minas	16+	60kg	2	€ 6	5.75			Now
Brasil LOT: 002/1469/0 420	Mantiqueira Azul Yellow Catuai (COCARIVE) Minas Gerais	Full body, sweet with light acidity. Chocolate, sugar cane and fruity notes. Clean dark chocolate aftertaste.	Natural	Mantiqueira de Minas	16+	60kg	9	€ 4	1.90	€ 4.75	€ 4.50	now
Brasil LOT: 002/1469/0 249	Mantiqueira Azul Yellow Catuai (COCARIVE) Minas Gerais	Medium body, fresh, clean, pleasant acidity. Chocolate and citric notes. Clean, dark chocolate aftertaste.	Pulped Natural	Mantiqueira de Minas	16+	60kg	3	€ 4	1.90	€ 4.75	€ 4.50	now
Brasil LOT: 002/1469/0 320	Mantiqueira Azul Yellow Catuai (COCARIVE) Minas Gerais	Medium body, fresh, clean, pleasant acidity. Chocolate and citric notes. Clean, dark chocolate aftertaste.	Pulped Natural	Mantiqueira de Minas	16+	60kg	10	€ 4	1.90	€ 4.75	€ 4.50	now
Brasil	Mantiqueira Laranja Yellow Catuai (COCARIVE) Minas Gerais	Full bodied, sweet with light acidity. Chocolate, sugar cane and fruity notes. Clean, dark chocolate aftertaste.	Natural	Mantiqueira de Minas	14/15	60kg	0	€ 4	1.70	€ 4.45	€ 4.20	now
Brasil	Mantiqueira Roxo Red Acaia (COCARIVE) Minas Gerais	Full bodied and sweet. Chocolate notes. Clean, dark chocolate aftertaste.	Natural	Mantiqueira de Minas	17/18	60kg	17	€ 4	1.70	€ 4.45	€ 4.20	now
Mexico	Robusta (Farm Fulda) Chiapas	Notes to back pepper and dark chocolate. Medium/low acidity. Full body	washed	EP	15	69kg	30	€ 4	1.80	€ 4.50	€ 4.20	now

NOTE: we share warehouse with amazing projects as transparent and traceable as ours. One of the companies we share goals and warehouse is CQT coffees from Brazil. Victor is the person in charge in Europe, if you want to have coffees from him you can contact him +39 3486540262 (best WhatsApp due to travel), Email: victor.morassi@cqtcoffees.com, Web: www.cqtcoffees.com. Or send us a message.

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	COL-SPIRIT/ OTHER ORIGIN											
	Price List - Harvest 2020 Cameroon origin>60/ 69kg GrainPro + Sisal											
Origin	Variety + Farm	Cup Information	Preparation	Quality Cert.	Screen	Bag Size	Amount (Bags)	1-4 Bags	5-9 Bags	>= 10 Bags	Arrival GER	
Cameroon		Mild - Medium strength, mild acidity, sweet, Rum, Dry Red wine, Plums	Natural	GG	16+	60kg	133	€ 4.50	€ 4.35	€ 4.20	Now	
Cameroon		Mild - Medium strength, mild acidity, sweet, Rum, Dry Red wine, Plums	Natural	G1	16+	60kg	77	€ 4.50	€ 4.35	€ 4.20	now	



# **Col-Spirit other product offer list**

	COL-SPIRIT/ OTHER PRODUCTS  Dry Fruit Infusion/ COLOMBIAN EXOTIC FRUITS											
ТҮРЕ	Description	Presentation Unit	Presentation bag	Price	e per bag	Availability bags	Arrival GER					
Red Fruits	Strawberry, Blueberry, Balckberries and Stevia	15g	30 pieces of 15g	€	18.00	100	Now					
Yellow Fruits	Pineapple, Maracuja, Banana	15g	30 pieces of 15g	€	18.00	100	Now					
Traditional	Coconut, Mango, Blueberries and Pineapple	15g	30 pieces of 15g	€	18.00	100	Now					
Ginger	Pineapple, Orange, Ginger and Stevia	15g	30 pieces of 15g	€	18.00	100	Now					

	COL-SPIRIT/ OTHER PRODUCTS										
CACAO/ COLOMBIAN CACAO											
TYPE	Description	Presentation Price per Unit unit		Availability units	Arrival GER						
Nibs	Roasted, raw cacao nibs. Pure cacao	5kg	62.50€	60	now						
Cacao Liquor	It is produced from cocoa beans that have been fermented, dried, roasted, and separated from their skins. The beans are ground into cocoa mass (cocoa paste). The mass is melted to become the liquor.	250g	3.65€	0	mid of March						
Cacao powder	Pure cacao ready to drink as hot cocoa. The presentation is powder. Just add Water or Milk for drinking.	200g	3.55€	548	now						
Unroasted cacao beans	Unroasted pure cacao beans	5 kg	36.00€	8	now						



## **Col-Spirit other product offer list**

	COL-SPIRIT/ OTHER PRODUCTS  PANELA/ COLOMBIAN SUGAR CANE										
ТҮРЕ	Description	Presentation Unit	Price per box 1-2	Price per box 3-5	Price per box more than 5	Availability units	Arrival GER				
I IIn retined sugar cane	Panela is unrefined whole cane sugar, typical of Latin America in general, which is a solid form of sucrose derived from the boiling and evaporation of sugarcane juice.	1 Box (24x500g)	€ 69.60	€ 63.60	€ 60.00	73	Now				
I lin retined sugar cane	Panela is unrefined whole cane sugar, typical of Latin America in general, which is a solid form of sucrose derived from the boiling and evaporation of sugarcane juice.	sachets 5g in a bag with 200 units	€ 5.10	N/A	N/A	6	Now				

NOTES: for bigger volumes of any of our coffees or additional products feel free to send us a message or give us a call. We can make personalize offers.