



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 Bags	5-9 Bags	>= 10 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) Quindio	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.

If there is a coffee you do not see on the pricelist, but you like, please send us a message so we can send you samples and a quotation.

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