

VERVE

COFFEE ROASTERS

SINGLE ORIGIN

COLOMBIA

EL ESCOBERO AUCTION LOT

CRANBERRY • CREAM SODA • LIVELY

| | |
|------------|--------------------------|
| PRODUCER | JUAN GABRIEL RIVERA CARO |
| REGION | ANTIOQUIA |
| PROCESSING | WET-PROCESS |
| CULTIVAR | CATURRA |
| ELEVATION | 1890 METERS |
| HARVEST | DECEMBER - FEBRUARY |



CUP CHARACTERISTICS

Intensely fruity and delightfully sweet, this best-of-harvest lot exemplifies the fruited complexity characteristic of Colombia's Antioquia department.

SOURCING INFORMATION

One of the northernmost coffee-producing departments in Colombia, Antioquian coffee history dates back nearly 180 years. In a region historically fraught with turmoil - of the guerrilla and drug-trade variety - Antioquia has sustained itself as one of the larger-exporting departments of Colombia. Notwithstanding, its reputation for quantity has not always been matched by its reputation for quality.

Seated a few departments North of Cauca and Huila, Antioquia profits from the same Andean topography as Colombia's other coffee-producing regions but has lacked the education and access to markets to produce for a specialty clientele.

The Antioquia "Best Cup" auction is one of several programs designed to spotlight Antioquian small farmers and promote coffee quality and we're ecstatic to be able to showcase the winning coffee of the 2016 event.

Juan Gabriel Rivera Caro's modest 1 hectare caturra farm - El Escobero - sits at 1890 MASL in the municipality of Caicedo. Here, Juan processes his coffee in the typical Colombian fashion involving pulping and a 30 hour fermentation before drying in a parabolic drier.