



LIST + BEISLER

COLOMBIA

MICROLOT
HUILA
FINCA
LA AMAPOLITA
WASHED

Premium
Coffee
Culture

since 1901



Colombia

Region

Tello, Huila

Producer

Finca La Amapolita

Altitude

On average 1,900 masl.

Variety

Caturra, Colombia

Harvest Period

Sep - Dec

Processing

Washed

COLOMBIA WASHED HUILA FINCA LA AMAPOLITA

On the quest for distinguished coffee, you simply cannot pass Colombia. Colombia's quality reputation stems from hard work and excellent terrain. A unique topographic characteristic also comes into play when talking about the different facets of Colombian coffees: the three cordilleras of the Andes mountain range. Several microclimates are formed between and within the mountain ranges, resulting in excellent conditions for high-quality coffee production.

This microlot can be traced back all the way to the finca La Amapolita, run by Jhon Fredy Rodriguez. He produces this excellent coffee on his 3 ha farm in the municipality of Tello, Huila. Jhon Fredy carefully intercrops his coffee with shade trees, avocados and bananas. This also impacts the quality of the soil and results in higher fertility.

After harvesting the coffee cherries, Jhon processes them at his own micro-mill, where he first depulps the cherries, followed by a controlled fermentation process. After washing the coffee to remove the mucilage, the beans are evenly dried on raised beds for about 18 days. To gain access to the international market, Jhon has teamed up with the exporting company San Miguel, a family-owned company also based in Huila. As a result of this partnership, Jhon was able to secure higher prices and increase his earnings. He can now reinvest in his farm and herewith raising livelihood for his wife and his three children. This special micro-lot comes with very sweet and lots of umami notes. It has a juicy and velvet body with hints of blackberry and vanilla.

Sweet • Vanilla • **Umami**
Juicy, velvet Body • Blackberry