



LIST + BEISLER

COLOMBIA

NATURAL FINCA LOS ALPES

Premium
Coffee
Culture
since 1901



Colombia

Region

Farallones, Municipalidad de Ciudad Bolívar
Antioquia

Producer

Finca Los Alpes by the Arboleda family

Altitude

1,650-1,950 masl.

Variety

Arabica: Caturra

Harvest Period

Oct–Feb (main crop)
Apr–Jun (mitaca crop)

Processing

Natural

COLOMBIA NATURAL FINCA LOS ALPES

Directly under the "Farallones del Citará" mountains and surrounded by the Cochuana forest you will find this wonderful piece of land called Finca Los Alpes. Despite its unique topography, the farm is only a short drive from Bolívar in the Medellín department of Colombia.

The Finca is located at an altitude around 1,650 to 1,950 masl and magically protected by clouds. The massive mountains provide a unique microclimate: from the western side, humid air-streams are coming from the Pacific Ocean. On the eastern side, hot air currents are climbing up the slopes from the Cauca River Canyon. This climate enables the coffee tree to produce coffee all year round as it provides two very balanced rainy seasons per year. Therefore, the trees grow flowers and then cherries twice a year. Several creeks, rivers, and waterfalls are coming directly from the mountains providing abundant irrigation.

Finca Los Alpes was established in 1974. Today, 100 hectares are cultivated with coffee (100% Caturra), while the rest of the farm is kept as a natural reserve. Doña Elvia and Don Juan Arboleda manage the Finca together with their children Juan Alvaro and Olga. After harvesting the ripe coffee cherries, they are spread out in thin layers and dried in the sun. The cherries are moved several times a day to allow for an even drying process.

This naturally processed Arabica coffee from the Finca Los Alpes comes with pleasant, fruity notes of sweet pineapple, black cherry, and strawberry jam. It has a juicy body and a subtle rum aroma.

Sweet • Pineapple • Rum
Black Cherry • Strawberry Jam • Juicy Body