



Direktimport und Export
von Spezialitätenkaffee

***Finca Cachingal
Tabi***

Tabi Green Coffee 006

Product	Arabica Rohkaffee
Place of Origin	Pitalito / Huila / Kolumbien
Farm / Farmer	Cachingal / Inelda Benavidez
Type / Variety	Arabica / Tabi
Hights	1750 Meter
Harvest	By Hand / 2018
Process	Fully washed
Drying / Fermentation	Sun dried / 19,5 Hours
Cultivation	Coffeepantage
Colour	Green
Package	25 Kg GrainPro / Ecotec
Grain size	EP >
Flavor	Berry, fruity
Taste	Fruity, stable
After taste	Fruity, spicy
Acidity	medium
Body	medium
Cup / Balance	Without defects / Balance constant stable
SCAA / Q-Grader	88,75 Points / Yhon Fredy Soto Yepes

Furthermore we can provide more information about the hole process, including Fotos and videos of the surroundings