



Direktimport und Export
von Spezialitätenkaffee

Origin Narino

Colombia Greencoffee 019

Product	Arabica
Origin	Nariño / Colombia
Farm/Farmer	Origin Narino Blend
Variety	Arabica / Caturra, Tipo Colombia, Bourbon, Castillo
Hights	1800 – 2000 Meter
Harvest	By Hand / 2018
Process	Fully washed
Dry / Fermentation	Sun / 18 – 24 hours
Surounding of the farm	Coffee / Mixed Culture
Colour	Green
Package	100 pound Fique / GrainPro
Grain	EP >
Flavour	sweet, Caramel
Taste	Chocolate, strong delicat
Aftertaste	homogen
Acidity	Sweet fruity
Body	medium
Cup / Balance	Balanced stable
SCAA / Q-Grader	84,75 Points / Yhon Fredy Soto Yepes