



**La Norena - Colombia**  
EXCELLENT SINGLE ORIGIN



# QUALITY COLOMBIAN COFFEE

## San Juan De La China - Tolima - Colombia

Harvested April to June & October to January **1800m ASL**  
Wash Arabica. Caturra Variety  
A sweet and mellow range of notes enhances the bouquet profile. It has a distinctive citrus acidity particularly with tangerine and orange perception. The balanced body helps to enhance its overall quality, it has a flavor complexity that provides berry and herby like taste with more aromatically notes on the after taste.  
SCAA cupping score **86.0**

## Organic Jungle Bean - Santander - Colombia

Harvested October to January  
Semi washed Arabica. **1850m ASL**  
Rain Forest Alliance certificate  
Red fruit notes, juicy medium acidity with flavours of sweet berry. Overall good body with a clean balanced cup. Sweet after taste.  
SCAA cupping score **84.0**

## La Norena - Tolima - Colombia

Used by Colombian Champion Barista: Ronald Valero  
Harvested April to June & October to January **1750m ASL**  
Wash Arabica - Caturra Variety  
Rain Forest Alliance certificate  
It's main flavor characteristics are strawberries, syrup and candy like. Balanced cup helps to enhance the overall quality.  
SCAA cupping scores **87.0**

## La Noria - Tolima - Colombia

Harvested April to June & October to January  
Washed Arabica. Caturra & Castillo Variety **1600m ASL**  
Rain Forest and UTZ Fair trade certificates.  
Almonds and caramel notes, the flavor is enhanced by dark chocolate and sweet aftertaste. This coffee has a smooth body with balance attributes.  
SCAA cupping score **86.0**

## Supremo - Huila - Colombia

Harvested April to June & October to January  
Washed Arabica. **1750m ASL**  
The aroma provides walnut and sweet spicy floral notes  
Caramel to chocolate taste. It has a bright acidity as well as a smooth body. Excellent base for any blend.  
SCAA cupping score **82.0**

AVAILABLE FROM MARCH 2015

# FOUR NEW EXCELLENT SPECIALTY BEANS

