



VERVE

COFFEE ROASTERS



COLOMBIA RAFAEL LOZANO

CURRENT • LAVENDER • JAMMY

FARM

FINCA BUENAVISTA

PROCESSING

WET-PROCESS

REGION

SAN AGUSTIN, HUILA

CULTIVAR

CATURRA

ELEVATION

1900 METERS

HARVEST

APRIL-JULY

CUP CHARACTERISTICS: Sweet, floral and fruited perfectly describes this incredible offering from Rafael Lozano. The acidity is sweet like black currants while the body remains jammy, leading to a finish of light floral tones.

SOURCING INFORMATION: Colombia has always been one of our favorite origins. The coffees that come from there tend to have a classic flavor profile that is rooted in sweetness above all else. This creates a profound accessibility for these coffees, which is why Colombia has been one of the leaders of the specialty coffee market since the beginning.

The Andes Mountain range passes through Colombia like a vein. If you follow it across the whole country you will also follow the best areas for coffee production. The further south you go the closer to the Pacific Ocean you go.

Rafael Lozano is a farmer from the San Agustin region in the department of Huila. He moved to San Agustin to escape the violence that has plagued the entire country for some time.

His farm, Finca Buenavista, is situated in the middle of the Colombian Massif in the Andes. The Massif is one of the most diverse ecosystems in the world, delivering the traits of 14 rivers as they all converge into one centralized site. This gives farmers throughout the region access to irrigation water, unique rainfall patterns as well as very high altitudes. Buenavista sits at 1900 meters and grows Caturra.

Lozano took home the prize for Coffee of the Year in 2012 at the SCAA Expo. His coffee is quickly becoming recognized as some of the best in, not just Huila or Colombia, but the entire world.

