

# Andino Leal



September Release

Bruselas, Huila, Colombia

Dark Chocolate // Butter // Black Cherry

Andino is our platonic ideal of coffee. Notes of dark cocoa, brown butter, and sweet cherry express in different arrangements depending on the brew method. Our foundational coffee is about versatility in both the farmers' economic sustainability and the flavors in the cup.

**Producer:** 15 Fixed Price Contract Producers  
**Altitude:** 1500-1950 m  
**Process:** Washed  
**Cultivar:** Caturra, Colombia, Castillo  
**Use:** Milk Based Espresso, Filter

Over the years, Andino has become a mainstay in Merit's repertoire. It was Community Lot 2.0: a consistent, bespoke blend of coffee from small-scale producers in a single town. Through our supply chain partner Caravela, we were able to gather a list of all the contributors and how much they were paid for each new harvest of Andino. But since this is our most popular coffee, we wanted it to represent the core of our sourcing mission. In 2019, we sought to dig deeper.

Our wish list for Andino was at odds with the market realities in Colombia. We wanted to work with a specific, repeatable group of smaller farmers with whom we could communicate directly. We wanted to pay them a consistent, fixed, and fair price in local currency. We wanted to maintain consistency in what we pay so we could keep our purchasing indefinitely. And of course, we wanted the quality to improve every year. Through the boots-on-the-ground and trade level support of Caravela, we were able to create a unique three-party contract with a group of fifteen farmers (like Mayelo Toro Alvarez, pictured) we selected from our past contributors. This unusual approach meets our ambitious goals. All Andino will now come from this group. To signify the new depth in our trusty staple, we added the name "Leal" (loyal). We hope to use it as a template to work with community of small-scale producers throughout the world.



Merit