

# Bruselas



March Release

**Bruselas, Huila, Colombia**

*Cacao Nibs // Raisin // Plum*

When a farm produces specialty coffee, they always produce a spectrum. There's the delicate, floral micro-lots, the juicy, acidic top lots, and then the chocolatey, deep lots that make up the core of their craft. One of the best ways to truly support a coffee farmer is to buy all three. That's exactly what we do with the farmers of Bruselas, Huila. This coffee comes from the same farmers as another of our staples, Andino. While Andino brings juicy pop to espresso, Bruselas is pure dark chocolate. Together they create the pillars of our connection with this community.

**Producer:** Independent Producers  
**Altitude:** 1500-1950 m  
**Process:** Washed  
**Cultivar:** Caturra, Colombia, Castillo  
**Use:** Espresso



*Merit*