

Monjes

January Release



Oporapa, Huila, Colombia

Dark Chocolate // Raisin // Clove

Los Monjes, a name chosen by the farmers, represents the work of the village of Oporapa. These producers are typical of the area of Southern Huila, cultivating between 2 and 20 acres in a range of varieties. Monjes offers a delicious combination of deep chocolate notes and subtle overtones of spices like nutmeg and clove.

Producer: Independent Producers
Altitude: 1229-1879 m
Process: Washed
Cultivar: Caturra, Castillo, Bourbon, Colombia
Use: Filter

What's Unique

If you read enough of our info sheets, you'll see that we work heavily in Colombia with our supply chain partners at Caravela Coffee. This import/export/field management group has been a vital resource for us, especially with the Southern Huila coffees we hold most dear. Oporapa was the very first community that Caravela began purchasing coffee from in 2002. At that time, focusing on small producers at such a granular level was a new concept in the Colombian coffee market. Almost two decades later, we're happy to include the work of the Monjes group in our winter lineup at Merit.

