



DANCING GOATS COFFEE

COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"

Bob Benck
BOB BENCK
GREEN COFFEE BUYER



SINGLE ORIGIN

Our most celebrated single origin coffees from every growing region around the globe.



COLOMBIA MONSERRATE

REGION:

South Huila

ALTITUDE:

1800+ meters

VARIETY:

Caturra, Castillo

PROCESS:

Fully Washed

ROAST PROFILE

MEDIUM



BREWING RECOMMENDATIONS:

We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.

ROASTERS NOTES

Monserrate is a small village that sits on a knife edge of a ridge outside of the town of La Plata in the region of South Huila Colombia. Many small producers in the area pool their coffee together to produce larger lots that receive the "Monserrate" mark. This offering is one of these "community" lots. Our relationship with the Monserrate producing group started in 2013 when we visited and participated in a local cupping competition and auction. The idea was to incentivize members to improve both quality and capacity through paying higher prices. Now, 10 years later the group is thriving and with the grace of mother nature, continues to produce excellent quality coffees.

This is a fully washed and sundried offering. The climate is such in Huila that sun drying is indeed possible unlike some other areas of Colombia further north where unpredictable weather patterns and rainfall make mechanical drying necessary.



CUP CHARACTERISTICS

Colombia does indeed produce some of the finest coffees in the world. This offering is no exception. In the cup we find a complexity of flavors including lemon zest, vanilla, and milk chocolate. The coffee is medium bodied and has a balanced acidity. The finish is sweet, silky, and sure to please. Enjoy!

