

SILVERBIRDCOFFEE.COM

El Faldon

· COLOMBIA ·

SWEET & DELICATE

Guava Jam Rose Blossom, & Almond Truffle PRODUCERS | Familia Leguizamo

REGION

San Agustin, Huila

PROCESS

Washed

VARIETY

Caturra

El Faldon's first sip calls to mind the deeply complex mix of tropical fruit flavors that keeps us returning to coffees from San Agustin. As it cools the cup opens up more taking on a beautiful bouquet of floral tones, most notably rose blossom and magnolia flower. Underneath these delicate flavors, soft nut and milk chocolate flavors lend support. These work together to remind us of almond truffles and pair well with the soft but syrupy body we see in the cup.

Arnulfo Leguizamo is a truly legendary coffee producer. He is a leader in his community and an inspiration to the other members of Asociación Los Naranjos. In 2011, Arnulfo won the Colombian Cup of Excellence and the auction for his lot set the record for price paid per pound. Arnulfo has continued to generously support the other members of his producer group. His son Diego has trained as a cupper and joined him in managing El Faldon. Recently Arnulfo opened his own coffee shop in San Agustin.

Tony has worked with fmembers of Los Naranjos for the past decade. He has been able to travel there twice to visit member farms. In fact, it is his favorite place for coffee travel. Coffees from here have a telltale note of funky tropical fruit - making them one of his favorites.

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SWEET & DELICATE

Guava Jam. Rose Blossom, & Almond Truffle

INPUT:

OUTPUT:

TIME:

SWEET & DELICATE

Guava Jam. Rose Blossom & Almond Truffle

INPUT:

OUTPUT:

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NOTES: