

# Colombia Coffee



## Local Producers

### Cattleya RFA EP

Our collaboration with our esteemed producer partners in Colombia has led to the development of a unique and exclusive coffee blend, the Cattleya which is part of Mercon Specialty's Signature Flower Series. With the availability of year-round shipment, our customers can indulge in a consistently fresh and superior quality Colombian coffee. Our choice to name this blend after the cattleya orchid, Colombia's national flower, is a nod to the intricate floral notes that define this coffee.

Cattleya, a blend of regional coffee, is derived from the Tequendama and Lengupá provinces situated on the Eastern Andes mountain range. The two provinces form the Cundiboyacense plateau. The region was inhabited by the Muisca tribe prior to the Spanish conquest, and it boasts of numerous preceramic and ceramic archaeological sites. The Cundiboyacense region is characterized by its mountainous terrain, spanning altitudes of 1100 to 4000 masl, and abundant water sources such as rivers and lakes. One of its distinct features is the presence of páramos, which are unique Andean ecosystems. Interestingly, Colombia houses 60% of all páramos in the world, resulting in the formation of intricate microclimates. As a result, the region boasts high-quality agricultural produce, including exceptional coffee.

This coffee has been certified under the guidelines of the Rainforest Alliance, an organization that provides support to coffee farmers through training in climate-smart and regenerative growing practices that lead to increased yields and higher incomes. Additionally, they connect farmers with responsible markets and advocate for the protection of human rights for those working in the coffee sector.

Our coffee is grown between 1,200 and 2,000 meters above sea level, with coffee varieties of Colombia, Castillo, and Caturra. The average farmer in Colombia has less than one hectare of land, so this coffee is made up of 100's of farmers in the region who pool their coffee and process it in area coffee mills. The coffee is depulped, washed and soaked overnight, and dried either in full sun on patios or in mechanical dryers, depending on availability and climate.



#### NOTES:

Bright complex acidity, citrus, grapefruit, floral, roasted nut and cocoa, good body, clean finish



#### REGION:

Cundinamarca, Boyaca



#### PROCESS:

Washed



#### VARIETY:

Colombia, Castillo, Caturra



#### ALTITUDE:

1200-2000 masl