

Colombia Coffee



Local Producers



Decaf Excelso EA Process

Risaralda Department is in the central part of Colombia, in the coffee growing region known as Eje Cafetero. A smaller region situated between both the Central and Western mountain ranges, it is convenient to both the Bonaventura port on the Pacific and the large cities of Bogota and Medellin.

The coffee is grown between 1,200 and 1,900 meters above sea level in sandy and clay soil. They grow a mix of castillo and caturra varieties, and the coffee is fully washed and dried either on patios or on raised beds, depending on the topography and other conditions.

This coffee is an Ethyl Acetate (EA) Decaf. Ethyl Acetate is a naturally occurring sugar found in many fruits and is a byproduct of fermented sugar. It is used as a solvent to bond with and remove caffeine from green coffee. Through a process of steaming and low pressure, the EA bonds with the caffeine molecules over the course of eight hours before having one last steam to remove any trace of the EA. We have found this process to do a very good job of maintaining the coffee flavor, with a bright and complex acidity, jasmine florals, tropical fruit, and a clean sweet finish.



NOTES: Bright and complex acidity, jasmine florals, tropical fruit, and a clean sweet finish



REGION: Risaralda



PROCESS: EA Process Decaffeinating



VARIETY: Colombia, Castillo, Caturra



ALTITUDE: 1200-1900 masl

